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# THAT INTROVERTED ASPECT OF MYSELF CONTRIBUTES TO COMMUNICATING WITH PEOPLE THROUGH MY MUSIC.

## TAKANORI NISHIKAWA



©DENSE/CorbisOutline

**T.M.Revolution**  
Born in Shiga, Japan, Takanori Nishikawa made his debut in the pop music world as T.M.Revolution (short for Takanori Mikiyasu Revolution) in 1999. Over next six years, he would develop a massive following in Japan, with his fanbase starting international in 2002 with the release of "INVOKER," the theme song to the anime series *Shinkansen S'P'ed*. T.M.Revolution has built a global fanbase and performed at major anime conventions in America including Otakon in 2002 and Pacific Media Expo in 2004.

*Takanori Nishikawa, a.k.a. T.M.Revolution, has led the Japanese music scene for over a decade. He has been working steadily in numerous fields, and he draws the attention of a cross-cultural audience. A month before his live performance at New York Comic Con in April, he opened up for Chigoticks New York readers.*

### What does T.M.Revolution mean to?

Since it's a solo act, I use my own voice and even my way of living to reach people and communicate with them as much as possible. In accomplishing this, I have been performing inside and outside Japan. Through these performances, I do love meeting more people.

### Your voice represents your message?

Through my long career, I have come to realize that the act of singing is very close to that of talking and telling. So, yes, your guess is right.

### What kind of musicians or artists influenced you?

There is no end to the list of names. Not only from the field of rock'n'roll but also rhythm & blues and club music—I would say I have been influenced by every kind of music that I've ever listened to. But if I must pick one person, it would be my grandfather on my mother's side, although he has nothing to do with music. He was my role model in my childhood. He's a retired police officer, and his way of living influenced me to build up my personality. I think it's because I stayed with him all the time while my parents were out working.

### T.M.Revolution has been at the top of the Japanese music scene for a long time. Would you share any tips for being a performer in the long run?

The most important thing is to keep being grateful to my fans, my staff, and my lovely members who support me. Being a performer is hard, and painful

sometimes, but if you have supporters' encouragement, you are able to challenge hardships and even overcome them. So, I think gratitude to them is the key to being on top for a long period.

**What is hot in the Japanese music scene now?**  
In my opinion, the current music scene in Japan is in recession. It's like the industry itself is exhausted. This is a global trend, I think, but downloading and file-sharing are more popular than buying CD albums. Even in these circumstances, I'd like to create music that makes listeners want to buy the CD. Also, due to the advancement of computer software, it's easy to compose music on a household computer program. This might discourage people from playing instruments, and, actually, I notice that the number of players is decreasing these days. I am from a band generation, and that spirit dominates a large part of my music. So I formed a band called "Akagion boys school" the year before last and started performing aside from my *JAM Revolution* activity. This is my wishful thinking that things would go back to the original, something warm human and something born from flesh and blood.

**Your activity is not limited to *JAM Revolution*—you are also a voice actor and radio personality, among other things. Do you have a personal goal? If so, please tell us about that project.**

Last year I appeared in a musical after an interval of eight years. Through this performance—and I know this is a repetition of my previous statements—I have been reassured that singing, talking, delivering a message, and communicating are all connected.

**Aside from your job, what interests you most now?**

Last autumn, I happened to start keeping a puppy. It's a female toy poodle. It is nice to feel somebody is waiting for me at home. She's friendly and easily attached to anybody. In a way, she's so friendly she'll follow anybody—her growler once advised me to be careful of dognappers.

**It's often said that the pet resembles its master.**

Well, I don't know. I am friendly with everyone except my own family [laughs].

**New York Comic Con in April will be the**



**third event you appear at in the U.S. Please tell us about your eagerness before this third performance.**

It's the third time, but it's been 4 years since I performed at my last event in Anaheim. In that sense, I feel I am standing on the starting line. Especially because New York is the mecca of entertainment, it makes me feel like a pure challenger.

**For *JAM Revolution* fans in America, you are a charismatic figure. Would you reveal the funny side of the charisma?**

It is an honor to be called charismatic, but I am far from it, to be honest. I am withdrawn, shy, and not good at communicating with people, to tell the truth. And I'm even feeble at sale. But that intro-

verted aspect of myself actually contributes to communicating with people through my music. What I cannot express easily through personal communication can be transformed into music and messages. This is how they balance out.

**Would you pick one "must-visit place" in Japan?**

I recommend my home prefecture, Shiga. It has the biggest lake in Japan, and the nature is amazingly beautiful. It is in the outskirts of Kyoto, which is a popular destination for tourists from America. It's only a 20-30 minute drive from Kyoto, so please come and see my hometown where you visit Kyoto.

—Interview by Noriko Komura

## NEW YORK COMIC CON APRIL 18-20 IN THE JACOB JAVITS CENTER

New York Comic Con is the East Coast's biggest popular culture event. An enormous show floor plays host to top entertainment industry headliners showcasing the latest and greatest in comics, graphic novels, anime, manga, video games, toys, movies, television and more. New York Comic Con gives attendees access to top entertainment industry talent, pencils and autograph sessions as well as sneak peeks and upcoming television shows and movie pictures. And with dedicated professional buyers, New York Comic Con is a market, bringing together the major players in the worlds of comics, film, and television.

[www.newyorkcomiccon.com](http://www.newyorkcomiccon.com)



# Restaurant / Venue

## New Venue Promoting Japanese Culture in the East Village

A new kind of restaurant is in town! **Drum**, an ethnic foods restaurant/venue located in the East Village, serves up delicious dishes from Spain, Turkey, Italy and India with an eclectic wine and cocktail list, while they also host ethnic events and live shows. Some of the performers to come through Drum have been high profile, including Mick Fleetwood, Cyndi Lauper, Paula Abdul, and Brooklyn Funk Essentials, among others. Impressive for a brand new place only opened last year.

Drum has also been a good friend to the Japanese artists community as they have hosted several showcases for Japanese artists including a special show with **NO**, a painter who has worked with The North Face, Gucci, Honda, and Burton, who painted live in **GU** Sato and Shogun Musashi's music earlier in March. Another event hosted by Drum recently was **Alisa Ichiban**, a four-day showcase of Japanese musicians. This event getting it's name from a Japanese phrase meaning "the first breeze of spring" brought a wide range of musicians from Japan. Such performers like Michiya Hogi, a koto player who transcends the boundaries of her traditional instrument, Takako, an electric taiko drumming and dancing ensemble, Shinya Kishi, a versatile

shakuhachi player, Kiyoko Fujimura, an avant-garde flutist, drummer, and Wafar, a jazz group specializing in Japanese music, all collaborated with each other, with Drum's very own **WY** Dymy **Al-Gina**, and performed solo, creating a hot, warm, musical breeze in New York over the four days with the sensational line-up. But that was only the beginning for Drum. Stay tuned for what else they have up their sleeve this year, or you may end up signing at yourself for missing it!



Flu (Shakuhachi Player)

**Drum**  
85 Avenue A (bet. 5th & 6th Sts.) New York, NY 10009  
TEL: 212 777 1164/1157 [www.drummy.com](http://www.drummy.com)

# Entertainment

## Peace-Loving Pop Rock Duo's Upcoming U.S. Debut

This is **Love Psychodelica**, the first U.S. album release from Japanese pop music duo **Love Psychodelica**, is set for release this April 29th. The band, formed in 1987 by singer Kumi and guitarist Akiko has sold more than 4 million albums in Japan. Their catchy tunes interweave with Japanese and English lyrics speak of their peace-loving ethos borrowed from flower children of the 1960s.

This year, backed by Los Angeles based independent label HardStone Records, Love Psychodelica will enter the U.S. market with a collection of 13 hand-picked songs. "We've seen the warm reception young America has had for Japanese fashion, film and culture, and it felt like the right time to take our music to the U.S.," says Kumi. "If it changes some preconceptions and brings the world together a little bit, then we've done what we set out to do."

The album will include "Lady Madonna," "Standing Bird," and "Four Song," all band hits hit on Tokyo airwaves. "As university we were the only students listening to Dylan and Japan, and it brought us together," recalls Kishi. "Coming to America represents a big chance for us to figuratively

share the stage with the stars that created rock 'n' roll."

Through their music, Love Psychodelica is committed to promoting the values of love and peace throughout the world. They were chosen to perform at the first World Peace Music Awards, an international awards show that also featured performances from **INXS** and **Black Eyed Peas**. At last they are coming to America... and they come in peace.



Info: [www.thisislovepsychodelica.com](http://www.thisislovepsychodelica.com)

## Book

## Post-War Japan Adventures Put Down on Paper

In this day and age living abroad is a familiar concept, but half a century ago this was a revolutionary act. Yet this is exactly what John Nathan did in 1961 when he decided to go to Japan. He graduated from Harvard College with a degree in Japanese language and literature and a determination to father a culture that enthralled him. Two years later, he passed the entrance exam to the local school in the country, the University of Tokyo, and became the first American to be admitted as a regular student.

However this was not the only first that Nathan accomplished, as he also became the first single male to teach at the all-female Tsuda College. His new book, *Living Carelessly in Tokyo and Elsewhere: A Memoir* (March 18, 2008, \$26.95), recalls these milestones and other events during his 40 years of passionate engagement with Japan. Nathan was privileged to travel in the company of politicians, business leaders, artists, novelists and directors, domains of Japanese life not normally open to foreigners.

Nathan became the translator for literary giants Yukio Mishima and Kenzaburo Oe, yet he wondered if his notoriety was due only to his status as an

exotic foreigner in an insular island country. Determined to prove himself at home, Nathan settled in California and in 1994 became the first Tokushima Professor of Japanese Cultural Studies at the University of California, Santa Barbara, where he continues to teach today.

John Nathan will be in New York on March 31 for an event with Japan Society and at Kinokuniya Bookstore.

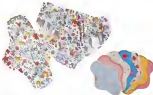


*“Living Carelessly in Tokyo and Elsewhere: A Memoir”*  
by John Nathan  
Series: B. Scholastic Inc.  
[www.compasspress.com](http://www.compasspress.com)

## Goods

## Eco-Friendly Menstrual Pads

Have you ever heard of washable menstrual pads? Some of you may cringe initially to this seemingly outdated idea, but what if I told you that this is now all the rage among the young eco-conscious Japanese women, and many New Yorkers are catching up too? In fact, 10,000 washable pads are sold every month, according to Ms. Satsuko Arai, the owner of **Schoen Organics**, a baby-clothing maker based in Soho who has been selling these original washable pads in New York and Japan since 2005. Besides the obvious environmental factor, these pads are made of 100% organic cotton, as Schoen's uses 100% Egyptian organic cotton certified by Demeter International, which co-opts up to 6 years as well as prevent unwanted unions. And because they are 100% certified cotton, not only is it comfortable, but it's also extremely gentle to the female body. Most do not think about the chemicals that are in the common menstrual products today that adhere to skin when burnt. These chemicals are also very harmful to your health when absorbed through the membranes into the body. "There are no scientific explanations yet, but many women claim they no longer experience terrible cramps, headaches, and instead have shorter periods during menstruation after switching to washable pads," says Ms. Arai, adding, "we offer first-time users a trial set for



\$5.99. If they like it, they can purchase the next one for regular price (\$15.95), and most do come back." And why wouldn't they? It's good for the environment, the wallet, and the body, plus so many cute designs to choose from!

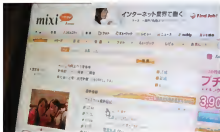
"Schoen Organics offers a free sample set exclusively in **Chopstick's New York readers!** Send an email to [schoen@schoen.com](mailto:schoen@schoen.com) with the subject line of "Free Sample and sample." Please include the following information: name, address, phone number, email address, and please include "CHOPSTICK."

**Schoen Organics**  
[www.schoen.com](http://www.schoen.com)



# MIXI (ミクシー)

## JAPAN'S LARGEST SNS SPEAKS ITS OWN LANGUAGE



Social networking sites (SNSs) such as MySpace and Facebook have stormed our nation, but what is their equivalent in Japan? Though there is a Japanese version of the former, its presence is nowhere near that of Mixi, Japan's 1st SNS introduced in February of 2004. Started by 30-something President Kohei Kasehara, this "community entertainment" site has seen astounding growth in the last four years.

The name Mixi was created from "mix" and "i", referring to the ideal of the user mixing with others on the site. As of July 2007 there were over 10 million members, representing 1/7 of Japan's internet users. They tend to be equally divided between males and females, and the largest age group is 20-24 years old followed by those in their late 20's and early 30's. As of December there were over 2 million page views per day, putting Mixi second only to Yahoo Japan in terms of web traffic and surpassing Nya Tube and Google.

Kasehara based the site on Friendster, the SNS popular at the time. Therefore, Mixi is notable for being an invitation only site, meaning you have to receive a mail from an existing member in order to join. After inviting someone to join your page, they become your friend on the Mixi terminology "Mimoku."

(abbreviation for My Mixi) Kasehara decided to also add a blog feature, which is the popular Mixi diary, and in February of 2007 a video hosting service was introduced.

Members cite the community you can join based on interest as setting Mixi apart from its competitors. There are as many as one million, with the top ones having over 70,000 participants! One 50-year old male Japanese New York resident of his opinion: "Mixi allows me to communicate with fellow NSA fans, as well keep in touch with friends back home." The communities range from groups as random as procrastinators to hip lever supporters to women lovers.

A 40-year old female Japanese New Yorker highlights the "whats (japanese)" feature as one of her favorites. This enables you to see who has viewed your page and can introduce you to the pages of others you might be interested in, as well as allow you to monitor who has been checking you out. She adds, "Through dates I can keep up to date on my friends' situations and the communities facilitate communication that overcomes age differences."

Another factor said to contribute to Mixi's dominance is the close guarding of user data. Despite

early privacy issues, as of February of this year an option was created for settings regarding who could see your personal information. This regulation had previously only existed for dates, but now applies to all aspects of user information. There are three levels of access you can set: visible to the whole user community, for Mimoku only, or for people in the Mimoku of your Mimoku (in other words, friends of friends).

Mixi is such a social phenomenon in Japan that special vocabulary for the site has emerged. One such term is "Mao Hachibu (Mao ochikobu)", which describes not being able to access Mixi due to lack of an invitation or being restricted from someone's page. Another such term is "Miko Zakari (Miko torigari)". This refers to the condition of heavy users who can no longer maintain their blogs or keep up with constantly adding comments to others', causing them to retreat from their communities and possibly eventually leave the site.

Recently Mixi announced this policy change to take effect as of April 1st. "By posting information on this service, users grant the service the unrestricted right to use said information without compensation." As Mixi continues to become larger it will likely have to tackle such issues in the future as well, but these are just part of the growing pains accompanying its incredible success.

—Reported by Stacy Smith



"Mao Hachibu" represents Japanese Kawaii (just pretty) culture. People often use devices to view and contribute the info.



# ITEMS OF “WA”

## RETAILERS OFFERING JAPANESE ITEMS SPICE UP YOUR LIFE

### HOW TO APPLY “WA” TO LIFE WITHOUT REALLY TRYING

“Wa” stands for “Japan,” and it also means “harmony.” As this implies, Japanese people cherish harmony. However, there are more elements that establish Japanese culture. In this article, experts in the fields of fashion, culinary, and design reveal the spirit behind “wa” and how to incorporate it into life.

### FEATURED RETAILERS

*AC Goods, Bloom New York, Daiso Japanese Market, Hyper Games, Kistagi Co., Inc., Kirokuniya Bookstore,  
Kiyoko Soba, Kona, Marz New York, Minamoto Kichican, Mister Wright Fine Wine & Spirits, Mitsuwa Marketplace,  
Niwaka USA, Inc., Rippoli New York, Sasa Japanese Pottery, International Shinto Foundation,  
Yafu New York, Utsawa-No-Yakata*



# HOW TO APPLY "WA" TO LIFE WITHOUT REALLY TRYING

In Japanese, "wa" can be translated as "Japan" as well as "harmony." Harmony is what Japanese people cherish. Here, experts on fashion, the culinary arts, and design explain the spirit behind "wa" and how to incorporate it into your life



## UNDERSTANDING INGREDIENTS AND MAXIMIZING THEIR FLAVORS AND NUTRITIONAL VALUE

### How would you summarize the features of Japanese cuisine?

Pulling out the basics of ingredients and maximizing them in dishes—I think that is what Japanese cuisine is about. It's simple but well prepared. The healthy aspect is another feature. Although we use few ingredients to make one dish, we prepare multiple dishes to offer a well-balanced meal. We eat fish a lot, so we have superior fish recipes. We also place much importance on the beauty of presentation.

### Do you think there is a "super ingredient" that gives a Japanese taste with just a tiny amount?

Soy sauce and miso can give your dressings and sauces a Japanese twist. Panko, made of wheat, soy sauce, kaniro and Japanese citrus juice, can be used in lieu of dressing. It's flavorful and refreshing, and, since it does not contain all at all, panko is healthy.

too. *Nukuchoshi*, a condiment that is a mixture of yuzu (a Japanese citrus fruit), salt, and pepper, can be used instead of chili pepper. *Katsuo bushi* (dried bonito flakes) and *aoe* (dried seaweed) are convenient toppings. I notice that many Americans love sprinkling store-bought *fukinuki* (seasoned shavings of various flavors) on their dishes as well.

### Please share some easy ideas for making Japanese-style hamburgers and pasta.

Simply use miso-based sauce instead of ketchup on your hamburger. If it's tuna burger, you get more of a Japanese flavor. As for pasta, how about mixing *fukinuki* into your sauce? Or *unoboshi* (pickled plum) paste and *katsuo bushi* might be good.

### How about tips for Japanese-style presentation?

Be conscious of using a beautiful color scheme. Cut small pieces and arrange them in a good shape. It would look Japanese if you use a *chabazushi* (bamboo sheet for rolling sushi) as a mat for the food or use a *range* (open) as a plate.

### Is any Japanese cookware or tableware that is particularly useful?

A rice cooker is a must if you like *gohan* (steamed rice). A slicer called a "benne" is convenient because it's small and handy compared to other bulky slicers. You can buy it not only in Japanese grocery stores but also in gourmet stores like *Don & DeLuca* and *Zab's*. Also, if you are good at using chopsticks, they are superior kitchen tools that allow you to be very dextrous.



*Popular such as aonori and katsuobushi go very well with pasta. They are made of dried shiso for shiso, which is the Japanese version of basil, and some other seasonings.*



*When the dried shiso (aonori) is mixed into the pasta, it absorbs moisture and the dressing spreads up to the bottom. Dried shiso, katsuobushi and fukinuki are mixed on top of the chiro pasta for better presentation and a complex flavor.*



*Five of only ingredients, panko is a beautiful alternative to breadcrumbs. The sweetness of yuzu-kaniro is unusual, but its citrus flavor and robustness really stand out. (right)*

**TOMOKO KURODA**  
Tomoko Kuroda is the founder and chef-instructor of "MICCooking" cooking class. She is a graduate of the French Culinary Institute. She has been featured in magazines, newspapers, and TV programs inside and outside the US. She also organizes gourmet tours of New York.  
[www.miccooking.com](http://www.miccooking.com)



## SEASONALITY AND MINIMALISM ARE KEY

**Would you tell us about color, patterns, and materials used in traditional Japanese fashion?**

In my opinion, subdued colors are preferred in Japan. We don't use bright colors so often. Of course they exist, but we rarely combine multiple bright colors. In a way, we control the color palette. Ah, Japanese people are very conscious of the four seasons, and fashion reflects that as well. We use colors inspired by nature that are closely related to the four seasons. For example, in spring we observe peach, plum, and cherry blossoms. We use soft colors and flowery patterns during this season. As the season changes to summer, we use light colors and patterns evocative of the sun. Patterns and colors are consistent with one another. For example, this handkerchief has an umbrella pattern on it (see photo on upper right). An umbrella is associated with rain, and rain is associated with water, so we use *minami* (the color of water) with this pattern.

**How about materials?**

I think cottons are unique to Japan. I don't see a similar material in other countries. Cotton is made of silk, but the way it's woven is different. It is woven in a special way to produce an uneven surface.

**How can we incorporate the essence of Japanese fashion into our own style?**

A handkerchief with a Japanese pattern is very

useful. Tie the two adjacent corners to make two knots, and it becomes a small bag. You can use the same handkerchief as a bandana as well. A *hanabishi* or a Japanese wrapping cloth, is quite versatile. It can even be used for wrapping wine bottles. If you are good at sewing, you can make crosses and balloons, and use them as earrings, pins, and pendants. Colorful chopsticks can be used as holding sticks when tying up your hair.



A handkerchief folds down into a bag in just a few seconds.



This handkerchief with the traditional Japanese pattern of "karakusa" (bamboo) evokes the rainy season in Japan.



Chopsticks made of origami decorate your own.

### YUKI OKANO

**Little bit fashion designer.** She creates urban-style fashions and is loved both in New York and Japan. Strongly inspired by natural phenomena, many of her fashions represent tangible, ephemeral objects: river fashions, games, an odd set of animal shapes including Jango, Julie, Animal Galaxy, and the Fox Society and Museum. [www.fashiongush.com](http://www.fashiongush.com)



## ADD A "WA" ACCENT TO YOUR ROOM

I am proposing a way in which people can use traditional Japanese art in a modern way of life. One of the easiest ways to create a "wa" atmosphere in your room is to use *washi* (Japanese rice paper). You can buy *washi* at paper craft shops in New York. Just place *washi* on the table as a mat, and the dining room acquires a "wa" mood. You can also make a lampshade with *washi*. Wrap *washi* on a store-bought lampshade, and it gives your living room a "wa" feeling. If you can get Japanese clays, you can make a cushion cover as well. Or write Japanese calligraphy on plain *washi*, and you can create Japanese art by yourself!



Start enjoying Japanese art whenever and wherever you can.

Lampshades, tablecloths, plates, cushions – Ah! *Washio* makes how fun it is to enjoy the beauty of "wa" in everyday life.



### SACHIKO SHINTANI

**Founder and President of MOE Art Management,** a Tokyo-based art management company which represents more than 250 Japanese artists. She proposed new ways of incorporating Japanese modern art into daily life through many projects. [www.moe-art.com](http://www.moe-art.com)

## AC Gear

### Get Gadgets, Give Love

Located in the heart of Greenwich Village, **AC Gear** is the ultimate shopping destination for gadget heads and electronics aficionados. The word "AC" stands for AudioCubus (QuadCuber.com), their parent company, which is the online premier source for imported electronics and toys. As the first retailer of AudioCubus, AC Gear handles unique brand name products from all over the world like Osaka, Tokyo, Copenhagen and Boston, not only for their design but also functionality. Their store is chic and sleek with the feel of a gallery. Visit their store, and be mesmerized by their awesome selection!



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TEL: 914-933-6735 [www.daido-usa.net](http://www.daido-usa.net)  
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(\$100.00)



Tiramisu  
(\$12.00)



Zakusyo  
(\$12.00)

## Bloom New York

### Elegant yet Affordable Jewelry

**Bloom New York**, a Japanese jewelry boutique known for its simple yet timeless designs, celebrates its 30th anniversary in New York. "Always, to be honest and simple" is their philosophy, and they design to "Bloom" one's attributes with their elegant jewelry. They offer 3 exclusive collections each with distinct characteristics: chic and modern BLOOM, refined and elegant of type, simple and sharp ATTUNE. Their designs are so versatile that you can use them as casual everyday wear or to accentuate your style for a special occasion. May it be the occasion or your personality, you'll find the design that best suits you.



**INFO** 351 Madison Ave. 4th, 4th & 4th St. New York NY 10017  
TEL: 212-675-0888 [www.bloomny.jp](http://www.bloomny.jp)  
Mon-Fri 10am-7pm Sat 11am-6pm

#### Top sales items



Cubic Pink Gold (3K)  
(\$19.95)



Color Steel Diamond (3mm-6mm)  
(\$19.95)



Hemofall IV  
(\$17.95)

## Hyper Game

### A Mega Outlet for Domestic & Japanese Games

**Hyper Game** opened its doors in 2003 in the LA area, a haven for gamers where they find both new games and sell their old ones. They carry over 2500 titles both domestic and Japanese for all types of consoles, and old games can be sold at reasonable prices for their used section. With over 50 new games each month, they are the largest videogame store in the area. Now Japanese games are on their shelves just one day after their release, and they'll order if you can't find what you are looking for. In 2003 they opened their online store, and now Hyper Game's enormous game selection is available nationwide.



**INFO** 11001 W. Olympic Blvd. #124 Los Angeles, CA 90064  
TEL: 310-664-1907 [www.hypergame.com](http://www.hypergame.com)  
Mon-Sat 11am-10pm Sun 11am-9pm

#### Top sales items



Mega Man X2 (JP)  
(\$35.00)



PSP (Black case)  
(\$79.99)



PSP (Black case)  
(\$79.99)

## Katagiri & Co., Inc.

### Renewal Open in April, Renewal Sale!

Founded in 1907, **Katagiri & Co., Inc.** is the oldest Japanese grocery store, celebrating 101 years. All of your Japanese food and cooking needs can be met here. Their food store offers a menagerie of ingredients for sushi, sashimi, tempura, teriyaki, ramen and more. In their adjacent gift store, you'll find Japanese culinary tools and tableware as well as gift items. Most of their customers are non-Japanese, and their dedication to serving New Yorkers is evident in the bilingual product displays and customer service. Delivery service is available to all boroughs with some restrictions, for just \$2 when you order over \$50.



**INFO** 224 E. 58th St. (bet 3rd & 2nd Ave.) New York, NY 10022  
TEL: 212-755-8848 [www.katagiri.com](http://www.katagiri.com)  
Mon-Sun 10am-6pm (Pret. Store) 10am-5pm (Gift Store)

#### Top sales items



**Koshihikari Rice**  
(\$29.75-)



**Fresh Sashimi**  
(Market Price)



**Sushi & Rice Ball Maker**  
(\$6-)

## Kiteya

### Beauty of Kyoto in the Heart of SoHo

**Kiteya** means "please come see us" in the gentle Kyoto dialect of Japanese. Warm, hospitality to their store motto, and that's what you experience at Kiteya. They carry a vast variety of Japanese products such as fashion accessories, clothing for children, wrought iron handicrafts and parchment paper from Kyoto, Japan. Antiques from Kyoto put their hearts and souls into each of their handcrafted products which are a synthesis of traditional patterns and contemporary design. Events on traditional *furoshiki* wrapping and *Ichibana* flower arrangement as well as lectures on *Kyosha* are offered every month.



**INFO** 464 Broome St. (bet. Greene & Mercer St.) New York, NY 10013  
TEL: 212-219-7300 [www.kiteyagoods.com](http://www.kiteyagoods.com)  
Tue-Sun 11am-7pm

#### Top sales items



**Samurai Statue**  
(\$2,900)



**Cherry Blossom Wash Paper**  
(\$15-)



**Fukuro (for Kite) bag**  
(\$69-)

## Kinokuniya Bookstore

### An incredible Source of Japanese Entertainment

Since 1981 **Kinokuniya Bookstore** has been offering a wide selection of books on everything Japanese. The latest fashion magazines from Japan like *Daring-Ape* and *Supreme* as well as popular manga and anime like *Manga*, *Random* and *Death Note* can all be found here. In January 2008 the popular bookstore changed locations and now has an expanded section of books in English not only on Japanese culture but also on the whole spectrum of Asian culture. A large selection of Japanese stationery and a cafe overlooking Bryant Park make the new Kinokuniya bookstore an ultimate source of culture and entertainment.



**INFO** 1072 Avenue of the Americas (bet. 40th & 41st Sts.) New York, NY 10019  
TEL: 212-693-1790 [www.kinokuniya.com](http://www.kinokuniya.com)  
Mon-Sat 10am-6pm Sun 11am-7pm

#### Top sales items



**Vegetarian Fry Sauce**  
Tsunokita (\$9.90)



**Daring-Ape Collection**  
(\$12.00)



**Manga**  
(\$80)

## Korin

### Passion for Japanese Knives and Tableware

**Korin** has been an industry leader in the distribution of fine Japanese kitchen supplies for 30 years. Conceived by Sam Korin in pursuit of bringing Japanese knives and tableware into American restaurants and homes, Korin's goal is to create and provide excellent products to enhance their customers' culinary experience. With over 7,000 chefs worldwide as their clients, they take pride in offering superior customer service and expertise in assisting you find the tools for your needs. Their beautiful showrooms in Tribeca offer knife sharpening demonstrations and an amazing selection of chef's knives.



**INFO** 87 Varian St. (bet. Church St. & W. Broadway) New York, NY 10007  
TEL: 1-800-855-2172 [www.korin.com](http://www.korin.com)  
Mon-Sat 10am-6pm

#### Top sales items



**Toginetsu Iron Sheet Santoku**  
(\$70)



**Cast-Iron Cooking Pot for Japanese**  
Mitsunori Oven (\$50-65)



**Ceramic Ryukensu Koro**  
(\$135-80)

## Mars New York

### One-Stop-Shop for All your Japanese Needs

"We support Japanese way of living" is their store motto. **Mars New York** is dedicated to serving customers with all their Japanese needs. Situated adjacent to Minasa Marketplace in Edgewater NJ, they are the largest Japanese specialty store on the east coast with over 20,000 items from fashions, notions and kitchenware to toys, stationery and kitchen accessories. Mars is little Japan where you can find every imaginable product! They also provide consulting and construction service with design inspired by Japanese elements. Whether designing a restaurant or redecorating your apartment, trust them for fine blueprints.



**INFO** 525 River Rd., Edgewater NJ 07020  
TEL: 201-644-1154 [www.kitchoan.com](http://www.kitchoan.com)  
Mon-Sun 10am-6pm

#### Top sales items



**Stir-fry**  
(\$10-400)



**Yasai Kabuto**  
(\$20-4)



**Gyoza (dumplings)**  
(\$5-20-30-50)

## Mister Wright Fine Wine & Spirits

### Wine, Spirits and Sake... Mr. Wright Has It All

**Mister Wright Fine Wine & Spirits** has been a staple of Upper Eastside for almost 30 years. Its founder, Mr. Wright, an Australian by birth, has brought his international array of wines and spirits to his store, which features a wide selection of libations from around the globe including Japan. Whether helping a customer find an unexpected wine for cooking or ordering exclusive sake for a special celebratory occasion, their dedicated staff are very knowledgeable about these products. Free tastings are offered on Tue (3-6pm), Fri and Sat (4-7pm) with several beverages highlighted each night. They also offer free fast local delivery.



**INFO** 1590 1st Ave. (bet 45th & 50th Sts.) New York, NY 10028  
TEL: 212-532-4564 [www.misterwrightfinewine.com](http://www.misterwrightfinewine.com)  
Mon-Sat 10am-7:30pm, Sun 12pm-5pm

#### Top sales items



**Wakazuki Daigyo 'Oni'**  
\$100-150 (\$20-30)



**Ginjo Kuroki Plum Sake**  
\$60-80 (\$20-30)



**Hama no Inaka Shochu**  
\$140-160 (\$30-50)

## Minamoto Kitchoan

### Colorful and Beautiful Japanese Confectionery

As you enter **Minamoto Kitchoan**, you'll be introduced by rows of elaborately shaped and colored Japanese confections that look like works of art. Since the 16th century, Japanese confectionery, or wagashi, has been enjoyed over tea ceremony which is a ritual to commune with nature and friends. Wagashi's main ingredients are nutritious beans and rice flour, and cakes and fruit appropriate to the season are incorporated as well. It is considered an elegant gift item for all types of occasions, and Minamoto Kitchoan agrees to deliver the artistry and elegance of Japanese tradition to NY with their breathtaking confections.



**INFO** 106 Fifth Ave. (bet 4th St. bet 5th & 6th Ave.) New York NY 10003  
TEL: 212-463-0241 [www.kitchoan.com](http://www.kitchoan.com)  
Mon-Tue 10am-5:30pm, Fri-Sat 10am-6pm

#### Top sales items



**Sakurashi cherry**  
confection with jelly (\$2-50)



**Ganyuud sweet red bean**  
paste sandwich (\$2-50)



**Asagichi sou-sou**  
strawberry with jelly (\$4)

## Mitsuru Marketplace New Jersey Store

### Fine and Fresh Products Direct from Japan

Clean, fresh and cheerful as a store policy, **Mitsuru Marketplace** has been serving customers with fine quality products at affordable prices since 1988. A vital part of Japanese living in the NY metropolitan area, it is the largest Japanese supermarket on the east coast. They carry a wide variety of seasonal vegetables, fruit, seafood as well as prepared food like sushi and bento. As the perfect destination for casual dining with family and friends, the food court at Mitsuru offers an array of Japanese comfort food. After a grand makeover in October 2006, they regularly host seasonal events on weekends.



**INFO** 940 River Rd., Edgewater NJ 07020  
TEL: 201-947-2013 [www.mitsurumarket.com](http://www.mitsurumarket.com)  
Mon-Sat 10:30am-7pm, Sun 11am-6pm

#### Top sales items



**Fresh Seafood**  
(\$5-2000)



**Delish! Bento Party**  
Set (\$25-200)



**Japanese Vegetables**  
and Fruits (prices vary)

## Niwaka USA, Inc.

### Dazzling Elegance of Japanese Beauty

**Niwaka**, the Tiffany of Japan, has awed many patrons since its launch, and it is the ultimate symbol of femininity, elegance and prestige. Its brand concept "Kiyono-esque Modoritsuna" stems from an aesthetic element of the ancient Kyoto called *Ma*, which signifies beauty in asymmetrical forms. Simple yet elegant designs of Niwaka articulate the Japanese expression of beauty, and cherish craftsmanship with refined modern taste and precision techniques. Each ring conveys a story, philosophy and a meaning behind its design, and you will find a design that dazzles your eyes and melts your heart.



**NYC** 106 W. Ave. (at 40th St. bet. 39th & 41st Ave.) New York, NY 10020  
TEL: 212-641-5413 [www.niwaka.com](http://www.niwaka.com)  
Mon-Fri: 11am-6pm Sat: 12pm-7pm

#### Top sales items



Kokoro (\$1,300)



Kenzo (700-949,800)



Suisen (\$9,910-)

## Sara Japanese Pottery

### Exquisite Works of Master Artists

**Sara Japanese Pottery** specializes in handmade dinnerware created by Japanese and American artists. Since their inception in 1990, their goal has been to introduce pottery works by master artists into everyday lives of New Yorkers. Their collection is not limited to ceramics, and includes glass, bamboo, textile, lacquer and even iron sculptures. Products available at Sara range from casual everyday ware to one of a kind sculptures by renowned artists normally displayed in a museum or a gallery. Sara works closely with local and international artists, and regularly hosts events and exhibitions to promote them.



**NYC** 142 Lexington Ave. (bet. 45th & 46th Sts.) New York, NY 10017  
TEL: 212-775-3213 [www.sarajp.com](http://www.sarajp.com)  
Mon-Fri: 11am-7pm Sat: 12pm-6pm

#### Top sales items



Black Sculptural Cup by Tetsu Niwaka (\$1,200)



Tea Pot by Udo Morita (\$1,600)



Gradient Design Glass from Tokyo (\$350)

## Ripplu New York

### Accentuate Body Figure with Ripplu Technology

All women wish to maintain a youthful figure for eternity. Appropriately supportive underwear helps retain and enhance your body figure, but according to lingerie experts, most women don't wear the correct shapewear. **Ripplu New York** specializes in custom fitting lingerie and offers innovative 3-step system bras that "gather", "channel", and "lift" breast tissue to enhance the overall line and silhouette of your upper body. Upon thorough fitting, they alter each bra to best fit individual customers. Now a new location, girdles that lift and shape the hip area as well as new items from Japan are available.



**NYC** 116 Madison Ave. (bet. 57th and 58th Sts.) New York, NY 10016  
TEL: 212-694-0020 [www.ripplu.com](http://www.ripplu.com)  
Mon-Fri: 11am-7pm Sat: 11am-6pm

#### Top sales items



Snuggly NY 70179  
Lift-up Bra (\$50)



Snuggly NY CAG1112  
Snuggly Panty (\$30)



Magic Girdle CB07181  
(\$70)

## International Shinto Foundation (ISF)

### Uplift Your Spirits at a Shinto Shrine

**International Shinto Foundation (ISF)** was designated a UN church center in 1990, practicing peace, exchanging culture and teaching Shinto philosophy. ISF regularly performs spiritual cleansing, wedding ceremonies and lectures on the Shintoism both in Japanese and English. In addition to the religious ceremonies, they also offer a variety of good luck charms such as Lucky Daruma Dolls, which help achieve your dreams, and Tsubas that bring happiness and prosperity. "New York is an exciting city, but often those poor energy, so come visit us to cleanse your spirits or just have a consultation," says Rie Otogaki.



**NYC** 356 W. 52nd St. Suite 308 (at 6th Ave.) New York, NY 10019  
TEL: 212-646-2417 [www.isf.org](http://www.isf.org)  
Mon-Fri: 9am-6pm

#### Top sales items



Lucky Daruma Dolls  
(\$1)



Tsubas (\$10)



Written Omikuji with a Luck Stone (\$5)

## Taifu New York

### Japanese Tea Cafe with Authentic Flavors

Serving authentic Japanese tea and tea-based desserts in Mahwah, **Taifu New York** is the tea expert from Japan with over 150 years of experience. With firm belief in the art and science of tea brewing, each cup of tea is brewed upon request only, for the finest aroma and flavor possible. Enjoy their broad selection of teas from the mountain regions in Japan at the cafe, or get a bag of tea leaves to bring home. They also offer healthy and delicious sweets made with premium tea leaves. Taifu is the ambassador of Japanese tea, and cherishes the exchange of culture, tradition and health benefits of Japanese tea, so visit them and share your love of tea.



**INFO** 241 Lexington Ave. New York, NY 10017  
Double Tea Marketplace Hotel 17 (on 33rd St. bet Lexington & 3rd Aves.)  
TEL: 212-692-0212 [www.taifunyc.com](http://www.taifunyc.com) Menu/Biz: Sample

#### Top sales Items



Green on the Go Set (ST1)



Assorted Chocolates (S30)



Kantenkou Little (S5)

## Utsuba-No-Yakata

### Authentic and Versatile Japanese Tableware

**Utsuba-No-Yakata** means 'a house of tableware' in Japanese. The store was born to introduce Japanese tableware to the world two decades ago. Their wide variety of contemporary and traditional products is not only beautiful but also affordable and practical for everyday use. One of their top sellers is the *Functional Dish Series*, accessible and better safe dishware, each with its own plastic lid. In Japan, traditional food is matched with the appropriate tableware, although the tableware of Utsuba No Yakata is conducive for all types of cuisine. Whether serving pasta or sushi, have fun eating and enriching!



**INFO** 855 River Rd., Ste. B (Midway Market Place) Englewood, NJ 07630  
TEL: 908-941-1982 [www.utsuba.com](http://www.utsuba.com)  
Menu/Biz: Sample

#### Top sales Items



FUNCTIONAL Dish Series (S5-25)



Tea Set (S10-1)



"Pearl Essence™" Dish Series (S2 S3-40)

# IF YOU ARE THINKING ABOUT MARKETING TO JAPANESE PEOPLE IN NY,

**Weekly NY Japan** is the must-read publication for Japanese people living in the New York metropolitan area. It is a great source of information and ideas, networking tools, latest product information, events and happenings in and around NY.



Post job listings in Classified section **from \$20 per week.**

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**NOW HIRING**

Clothing and Home Appliances Discount Sundays,  
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Garden County's Blue Lane

## Great Potato-based Shochu Perfect For Beginners: SUNTORY KUROMARU

It's been a few years since SUNTORY released *Karumaru*, a widely popular brand of umi-shochu in Japan to the United States. Imai-shochu is a kind of shochu made out of potatoes, is *Karumaru*'s pure sweet potatoes called *Kagane-anemon* from Kagoshima. *Karumaru*'s secret lies in using only Kagane-anemon potatoes that have been carefully hand-selected and freshly harvested, combining it with traditional distillation that creates the rich aroma and soft taste. We asked the staff at *Azusa Restaurant* in midtown New York City about their take on SUNTORY's *Karumaru*.

**What do you think is the distinct characteristic of *Karumaru*?**

**Robert F. Abe** (Restaurant Manager) *Karumaru* is an umi-shochu but it doesn't have the bitterness and the distinct aroma that typically comes with umi-shochu. Most people, who prefer *mugi-shochu* (shochu made from barley) to umi-shochu, tends to dislike umi-shochu's intense aroma. But

because *Karumaru* doesn't have that, it attracts those who usually prefer *mugi-shochu*. **Yusaku Uehara** (Bar tender) It's one of the most refreshing beverages made out of sweet potatoes, I think, and it goes down very easily while you can still enjoy the best of sweet potato as it also doesn't leave any strong aftertaste, so it's really easy to drink one after another. [laughs]

**Are there any particular ways to drink it?**

**Abe** Most prefer to drink it on the rocks or mix it with a little hot or cold water. On a cold night, some of our customers order it *ayuwari* (mixed with hot water) as soon as they walk through the door. **Uehara** The best way to drink it *ayuwari* is 4:6, 4 parts hot water (not boiling) and 6 parts shochu. Pour the hot water in a glass first so that when the shochu goes in, it mixes naturally. Our customers enjoy it like that.

**Yusaku Kozuka** (Bartender) I like drinking it on the rocks if the bottle's just been opened. Instead of putting in lemon, lime, or orange, as with *mugi-shochu*, most prefer to enjoy the potato flavor alone of the umi-shochu.



**Yusaku Kozuka**, **Robert F. Abe**, **Yusaku Uehara** (*From Left*) like *Abe* says: "It is well known that shochu cures the best hangover. But that doesn't mean you should drink the whole bottle in one night." [laughs]



(*Upper Left*) The custom of "bottle keep" is unique to Japan. Regulars can keep their own bottles for their next visit. *Karumaru* is one of the most popular shochu that they like to keep.

(*Bottom Left*) Going back and forth between *Karumaru* and *Richings*, one of the signature dishes of *Azusa*, is a cool way of enjoying the shochu.

**Azusa Restaurant**  
3 E. 44th St. (bet. Madison & 5th Ave.), New York, NY  
212-677-1711, 212-677-0800

**How would you pair *Karumaru* with food?**

**Abe** It's great with *Nabe* (hot pot). It also goes quite well with our house made *Satsumayage*, which actually shares its origin with *Karumaru*. As Spring approaches, I think *Newshime Tempura* (ripe blossom tempura), and anything that's slightly spicy would go very well with it.

**Uehara** Our restaurant is famous for its *Kashiko* (fried skewered chicken), and it's really nice to wash down the oil with the refreshing taste of sweet potatoes of *Karumaru*. But at the same time, it's so mild it goes with *Sashimi*, too. **Kozuka** Most of our customers start off light with beer, and then move onto shochu. Since shochu goes with both light and rich dishes, when a customer switches to shochu, it is a sign for us to recommend richer dishes.

### SHOCHU TIDBITS

#### Low Calorie

*Shochu* is produced by fermenting ingredients and distilling it. During the process, minerals and nutrients are removed while keeping its flavor and aroma. Therefore, shochu's caloric value remains much lower than other types of alcohol. This is why doctors in Japan often recommend shochu to patients of obesity and point if they like to drink alcohol.



**Karumaru**  
Sweet potato shochu with mild and brilliant taste and clean finish.  
*Sweet Potato Shochu* 30% Alc./Vol.



**Kagane no Mai**  
From Takachiho-cho, the Name of Japanese myth and legend. Enjoy the mild and refined taste of traditional *Sweet Potato Shochu* 30% Alc./Vol.



**Yumoto**  
Smooth and mellow. The best and lightest barley shochu from Kagane no Mai.  
*Barley Shochu* 30% Alc./Vol.

**SUNTORY**

Potato Shochu Karumaru

Imported by Suntory International Corp., New York, NY 10036  
Distributed by Winemore Trading Co., LTD.

# FOOD DRINK GROCERY

## **CHEF INTERVIEW**

YUJI WAKIYA OF WAKIYA

## **RESTAURANT REVIEW**

CHOSHI / LOUNGE ZEN / YUMMY SUSHI / UDON WEST

## **JAPANESE CHEF'S HOME STYLE COOKING**

SOY SAUCE-BROWNED STEAMED CHICKEN BY HISAO SHIMIZU (SHIMIZU)

## **CONVERSATION WITH SAKE BREWER**

THE POWER OF THE APPRAISAL BY KOUSUKE KUJI

## **BUYING JAPAN -VOL.2-**

KATAMERU TENPURI (OIL SOLIDIFYING AGENT)

## **LISTINGS**

JAPANESE RESTAURANT / OTHER ASIAN RESTAURANT / GROCERY & SAKE



CHOPSTICK VIEW

## REFINED CHINESE FROM JAPAN MAXIMIZES MINIMALISM

Having been a guest chef on the TV program "Iron Chef," active Japanese chef Wakiya is one of the most successful chefs of Chinese cuisine in Japan. After an outstanding career in the restaurant business in Japan, he finally stepped out of the country to open a restaurant in New York last year. Here he reveals what he brings to the city.

### What is the concept of the restaurant?

I'd like to present cuisine that brings a sense of the seasons. I appreciate the four seasons and use seasonal vegetables as much as possible. For example, I am currently using jicama, radish from Tokyo and organic oysters from local producers. The way I construct my cuisine is by considering seasonal vegetables first and then pairing meat and seafood with them. The flavor is traditional Chinese, but the presentation is rather Western in style. Presenting many kinds of foods in small amounts and elegantly is the culinary philosophy that I have kept throughout my career.



The tasting menu (\$165 and \$85 for lunch, \$65, \$45 and up for dinner) reflects seasonal flavors. Wakiya's Generalissimo Place (top) and small bowl course (bottom) allow you to enjoy the essence of Wakiya.

### What is the difference between Wakiya in Tokyo and Wakiya in New York?

There are no design differences, but fundamentally they are the same. Unlike regular Chinese restaurants, we do not have busy servers that allow big groups to share large dishes, but instead we offer an atmosphere where one or two people can enjoy many different kinds of Chinese food. We have family style which is fun for large groups, but for couples we recommend the tasting menu so they get a tasting portion of different dishes. Also, it is typical to pair *shochu* (Chinese wine) with Chinese food, but we serve wine and champagne as well as sake. I actually like to introduce *shochu* (Japanese distilled alcohol) so... Japanese people love its taste as well as appreciate its health benefits. Considering that sake is now extremely popular among Americans, I think that *shochu* would be well accepted by New Yorkers. Chinese food generally goes well with spirits, so I want to pair Japanese spirits with my version of Chinese.

### Speaking of ingredients, what do you think about the ones available in New York?

I appreciate local organic vegetables. They are expensive but fresh and flavorful, and the quality is very good. They are indeed different from Japanese ones, but I'm excited to incorporate these vegetables into my traditional Chinese cuisine to create something new. In China, there is a philosophy that medicine and food share the same origin. They eat seasonal vegetables, which I believe are the most nutritious. They also know which vegetables cause what effects, such as cooling down a fever or increasing body temperature. So I make the most of this philosophy and knowledge to present healthy cuisine. For example one soup can offer several different health benefits like revitalization, skin rejuvenation, digestion, etc.

**Your presentation is completely different from that of conventional Chinese food. Do you have any experience with other cuisines?**



No, not at all. I entered the culinary industry when I was 15 and since then my focus has been always Chinese cuisine, so I've never tried another genre. But I have traveled all over the world and tried local foods in each country. I often think, "Oh this and that might go well together" or "it would be interesting if I mixed that." So my ideas come from personal experience, not from specific study of other cuisines.

### What is your next step?

It's been just a few months since I opened the restaurant, so I'd first like to place firm roots here. If I compare the current situation to a tree, the restaurant is its burgeoning period. It takes a long time for a tree to be planted firmly enough to withstand anything from a light wind to a strong typhoon. I understand that success does not come right away and that enabling people to understand my cuisine is a step-by-step process. I hope that customers will want to come back after eating at Wakiya.

### What's the plan for promoting Wakiya?

We started lunch service in order to create more opportunities for customers to try our food. I recommend that they sample our tasting menu, which includes a variety of offerings. I believe that this will allow them to appreciate our cuisine and want to come back for dinner as well.

Wakiya at Greenwich Park Hotel  
2 Lexington Ave. 3rd Floor 3B,  
New York, NY 10010  
TEL: 212-609-1300

## JAPANESE CHEF'S HOME-STYLE COOKING — VOL. 3 —

SOY SAUCE-BROWNED  
STEAMED CHICKEN

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you.



This time, Hideo Shimizu, the owner/executive chef of **Shimizu Restaurant**, introduces Soy Sauce-Browned Steamed Chicken. This dish does not require an intricate process or difficult techniques to make, but it has a unique, complex flavor; browned soy sauce creates a nutty flavor and crunchy texture and contrasts nicely with the soft and juicy meat inside. Like browning butter and caramelizing sugar, browning soy sauce is an easy but simple cooking technique that creates a professional-like taste. You can skip the steaming process by using a microwave, which allows the meat to retain moisture and softens. Chef Shimizu uses ginger and scallions, which are cooked along with the chicken, as toppings. This easy chicken recipe is sure to leave everyone begging for more!

**Shimizu**

370 W. 57th St., 3rd Fl. 6th-8th Fls. | New York, NY 10019  
Tel.: 212-582-1521

RECIPE COURTESY  
MISAO SHIMIZU

**INGREDIENTS** (Serves: 4)

- 1 piece 0.5 to 1 in. thick chicken breast
- 1 piece 0.5 to 1 in. thick chicken thigh
- 3 tablespoons sake
- 1 tablespoon soy sauce
- 3 pieces sliced ginger
- 1 stick scallion
- 3 tablespoons vegetable oil

**(Condiments)**

Mixed sauce (mayonaisse, mustard, vinegar)  
ichimi (Japanese red pepper)

\* *Ichimi* and *shichimi* are often used to add heat to foods in Japan. *Ichimi* literally meaning "one flame" is simple red pepper powder, and *shichimi*, meaning "seven-flavors," is a combination of seven ingredients.

**STEPS**

1. Sprinkle sake on chicken, place julienned scallion and ginger on top, and wrap in plastic wrap. Microwave for 4 to 5 minutes. (photo A)
2. Remove ginger and scallion from chicken and keep for garnish.
3. Strain the chicken and let it cool.
4. Dry cook (1) chicken with cooking towel. (It is important for the chicken to dry completely to allow it to absorb the soy sauce.) (photo B)
5. Sprinkle soy sauce on chicken and rub in by hand.
6. Preheat pan, add vegetable oil and chicken, and saute with high heat 1 to 2 minutes until chicken is browned. (photo C)
7. Tear the chicken into small pieces by hand and arrange on plate. Place cooked ginger and scallion on the side.
8. To eat, sprinkle *ichimi* on top or dip chicken in mixed sauce.



SUSHI / JAPANESE

# Choshi

71 Irving Pl., 1st fl. (at 52nd St.) New York, NY 10013 TEL: 212-456-1115  
Mon–Thu 12pm–2:30pm, Sun–Fri 12pm–10pm, Sat 12pm–10:30pm  
Sun 1pm–10:30pm, Sun 1pm–10pm

Since its opening in 1986, **Choshi** is one of the oldest Japanese restaurants in New York City. Located in the Greiner Park area, the restaurant is always busy with Japanese food lovers of all ages. Their customers are young and old, neighbors and people working in the neighborhood. "Lunch time is always busy," says Jaska, the restaurant manager, calmly. Behind the story are their large lunch menu and combination dishes that serve customers' choices of rolls and sushi. A la carte along with the large variety of food. In addition to sushi dishes, they also serve udon, rice bowls, hot noodles, tempura and so on. Among them, the \$9 lunch special is the most popular with its varieties of food both with sushi and other Japanese meals. The \$15 lunch set is also a best seller since 2008, when it was introduced on the 20th anniversary menu.

Choshi's customers favor their home-made spicy mayonaisse sauce and stuffed sushi rolls, both of which are satisfactory for those who simply love Japanese cuisine as well as health-conscious eaters. Choshi is a nice cozy Japanese restaurant with a casual and relaxing atmosphere.



W7 (DOUBLE TUNO) ROLL



The \$12 W7 Roll (meaning double tuna roll) is a great deal for seafood lovers. Inside are white tuna, tempura shrimp, cucumber and scallops topped with a beautiful piece of tuna and black tobiko. Choshi's home-made spicy blend of mayonaisse sauce makes the rolls superb.

The most popular dish **BEST 3!**

- W7 (double tuna) Roll \$12
- Lunch special \$9
- Machi ice cream \$3

SUSHI / JAPANESE / BAR / FRENCH

# Lounge Zen

261 Degraw Ave., Newark, NJ 07102 TEL: 201-483-8545 [www.lounge-zen.com](http://www.lounge-zen.com)  
[www.facebook.com/loungezen](http://www.facebook.com/loungezen) Tue–Thu 5pm–10pm, Sun–Fri 5pm–10pm  
\*Late food order at 10pm on Tue–Thu and Sat, and midnight on Fri and Sat.

Sipping cocktails, munching on sushi, and devouring French cuisine while listening to live music... **Lounge Zen** offers a relaxing atmosphere and unique dining experience for anyone looking to unwind. Located in Newark, NJ, for the past 3 years, the lounge and restaurant have been a local favorite, but the quality of its food, drink, and service has been attracting crowds from further afield. Manager Stee Yonemitsu takes advantage of fresh seasonal fruits and vegetables to create original cocktails. The most popular, the *Zenmai*, boasts a crisp and refreshing flavor derived from fresh tomatoes and homemade tomato puree. Sushi chef Saki Nemoto's exquisite *Densho* (assorted sushi plate) complements this drink perfectly. Presented as though they were gemstones, the pieces of sushi have their own individually seasoned garnishes. "Since they are seasoned, you can eat them without dipping them into soy sauce," says Chef Nemoto while he dresses up his sushi with flavored dashi broth. "If you are not in the mood for fish, you can order French cuisine from *Menu DN* next door. Music lovers won't want to miss the live performances on weekends. Immerse yourself in the cozy ambience of Lounge Zen.



DNKAKASE (ASSORTED SUSHI PLATE)



Chef Nemoto dresses and garnishes each piece of sushi separately to create a visually stunning sushi plate. They'll amaze your taste buds with both their texture and flavor. *Densho* starts at \$38.

The most popular dish **BEST 3!**

- Tomato (Cacique) \$9
- Denkase (Sushi) \$16, \$30 and up
- Magasin de Canard aux Pommes Sautes (French) \$19

## SUSHI / JAPANESE TAKE OUT

## Yummy Sushi

876 3rd Ave. (Lower Level in the Food Court/Rose Park, NY 10022)  
Tel: 212-480-8021 [www.yummytosushi.com](http://www.yummytosushi.com)  
Mon-Fri: 11am-8pm

If you are a busy health nut who just cannot bring yourself to chow down on just anything from a fast-food joint no matter how pressed for time you are, then **Yummy Sushi** is the place for you. With a large menu carrying everything from standards like Sushi and Maki, Combinations, Noodles, Gyo, and various lunchboxes to not-so-standard items like Teri Noodles and their best-selling dish, Vegetarian BBQ Spare Ribs, where the ribs are actually made from soy derivatives, even the pickiest of eaters will surely find something to satisfy their hunger here. This second store, which opened nearly two months ago at this 3rd street location (the first store is located in Rockefeller Plaza), is already creating a steady clientele base, who are mostly businessmen and women, with their quick, healthy, pre-packaged meals. And here, healthy doesn't mean that you have to

give up tasty foods, or even portions for that matter. The generous portions of the lunchboxes can easily stuff even a Sumo wrestler (at least until dinner time). And if you happen to live or work in the midtown area, you are in luck! Yummy Sushi caters even to the busiest of New Yorkers with its delivery service!



## SPECIAL COMBO MEAL



The lunchboxes range from \$7 to \$15, and the combination of the Special Combo Meal charges daily averaging \$15. Online order available. Log on to [www.yummytosushi.com](http://www.yummytosushi.com)

The most popular dish among Japanese customers: **BEST 3!**

- ① Wagyu (steak) BBQ Spare Ribs \$14.95
- ② Yummy (tofu) Teri Seafood Teriyaki \$12.95
- ③ Teri Noodles \$7.95

## JAPANESE / NOODLE

## Udon West

11 St. Marks Pl.  
Sun-Thurs: 12pm-3am Fri-Sat: 12pm-4am

You won't find any fancy sushi or sashimi dishes here, but this cozy new joint, which opened six months ago, brings the ultimate Japanese comfort food to the East Village. As its name might suggest, **Udon West** is a straight up udon noodle house that allows you to customize your udon dishes with various



toppings. You can combine any of the toppings including tempura, mountain vegetables, pork cutlets, beef chicken, croquette, and the list goes on. Of course they have set menus, too. When asked if the restaurant tries to cater to a more American taste, Mr. Kawano, the manager, frankly replied, "The udon we have here comes straight from Kyushu, Japan, and we stick to the Japanese taste. If you don't like it, I guess it's too bad." This no frills attitude applies to the overall feel of the restaurant. The narrow space that mostly has counter seating with a clean but plain interior is much like a noodle house you might see in Japan. In addition to udon noodles, you can order side dishes such as shuma dumplings, gyoza dumplings, and Japanese pickles ranging from \$4-\$7. The single udon dishes average \$7, and combination meals that come with miniature rice dishes average about \$10.

## ERI-TEN CURRY UDON



Joe Tan (owner) says, "Our tempura with udon noodles is very basic, a one of the most popular dishes. Their fresh sea-uda (the bottom of the udon noodle) and the rich, sweet, and spicy curry broth is what have us as a solid word-of-mouth."

The most popular dish: **BEST 3!**

- ① Eri-Ten Udon \$7.95
- ② Aburage Udon \$9.95
- ③ Teri-Sen Curry Udon \$9.95

## Japanese Restaurant Guide

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- Local Time Settings
- Open for Launch
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- Connect to Device
- Remote Group
- Local Favorites
- Advanced Settings
- Connect to Server

## \$ \$25 and below

<b>2007 Fall</b> 2007 Fall Semester 2007 Fall Semester	<b>Café SWISH</b> 2007 Fall Semester 2007 Fall Semester	<b>\$20 - \$25</b>
<b>Upper: Vibe</b> 2007 Fall Semester 2007 Fall Semester	<b>Phases Table</b> 2007 Fall Semester 2007 Fall Semester	<b>\$25 - \$30</b>
<b>Upper: Vibe</b> 2007 Fall Semester 2007 Fall Semester	<b>Beats &amp; Be-Go</b> 2007 Fall Semester 2007 Fall Semester	<b>\$25 - \$30</b>
<b>Upper: Vibe</b> 2007 Fall Semester 2007 Fall Semester	<b>Home Seels &amp; Sals: D-r</b> 2007 Fall Semester 2007 Fall Semester	<b>\$25 - \$30</b>
<b>Upper: Vibe</b> 2007 Fall Semester 2007 Fall Semester	<b>East-Japanese</b> 2007 Fall Semester 2007 Fall Semester	<b>\$25 - \$30</b>
<b>Upper: Vibe</b> 2007 Fall Semester 2007 Fall Semester	<b>Meatballs</b> 2007 Fall Semester 2007 Fall Semester	<b>\$25 - \$30</b>

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<b>Lower Manhattan</b>	<b>Yakita</b>	<b>201/21</b>
170 Hudson St. (Hudson St. & Houston St.)	718/224-0277	
<b>Brooklyn</b>	<b>Geniko</b>	<b>212/24</b>
337 Park Ave. (Eastchester Ave.)	718/245-4240	
<b>Brooklyn</b>	<b>Irons Chef Kaseo</b>	<b>212/24</b>
12 East 12 St. (East 12 St. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>Nori Sushi</b>	<b>212/24</b>
300 Hudson Ave. (Hudson Ave. & Morris Ave.)	718/245-4240	
<b>Brooklyn</b>	<b>Tamara's Restaurant</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>ADYOSHI</b>	<b>212/24</b>
61-11 Sunset Blvd. (Sunset Blvd. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>go wasabi</b>	<b>212/24</b>
340 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>go wasabi</b>	<b>212/24</b>
20-11 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>SUSHI ISLAND</b>	<b>212/24</b>
61-11 Sunset Blvd. (Sunset Blvd. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>Mosaji</b>	<b>212/24</b>
300 Park Ave. (Park Ave. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>Nishi</b>	<b>212/24</b>
410 Avenue C (Avenue C & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>Sakura</b>	<b>212/24</b>
300 Park Ave. (Park Ave. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>Sakurabon NY</b>	<b>212/24</b>
300 Park Ave. (Park Ave. & 1st St.)	718/245-4240	
<b>Brooklyn</b>	<b>Tenno</b>	<b>212/24</b>
300 Park Ave. (Park Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Akari</b>	<b>212/24</b>
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<b>Long Island</b>	<b>Irons</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Kamihara</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Nagashima</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Sapporo</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Shiroki Japan</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>SUSHI KEN</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>THIRD Restaurant</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Taka Sushi</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	

<b>Long Island</b>	<b>Taka Sushi</b>	<b>212/24</b>
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<b>Long Island</b>	<b>TORIKO</b>	<b>212/24</b>
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<b>Long Island</b>	<b>Samogaki</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>Long Island</b>	<b>Taka &amp; Patisserie</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Asahi Japanese</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>New Jersey</b>	<b>Belmonte</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Hiroshi Eatery</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>KIRIBIAN</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Kohno Japanese (Misawa)</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Kokoro Ban</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Koregaki</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Pachibiki</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Sakura-Ai</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>New Jersey</b>	<b>Sakurabon NJ</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>New Jersey</b>	<b>Santoku (Misawa)</b>	<b>212/24</b>
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<b>New Jersey</b>	<b>Santa's Sushi (Misawa)</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>New Jersey</b>	<b>Sugi</b>	<b>212/24</b>
200 1st Ave. (1st Ave. & 1st St.)	718/245-4240	
<b>New Jersey</b>	<b>Tamaki's Cuisine</b>	<b>212/24</b>
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 212-685-7952  
 \$20-\$25

**East Village** **Uki-Japanese Restaurant**  
 40-1 10th St. 2nd fl. 2nd fl.  
 212-685-7952  
 \$20-\$25

**East Village** **Uki-Japanese Restaurant**  
 40-1 10th St. 2nd fl. 2nd fl.  
 212-685-7952  
 \$20-\$25

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 40-1 10th St. 2nd fl. 2nd fl.  
 212-685-7952  
 \$20-\$25

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 118 W. 4th St. (1st St. & 2nd St.)  
 212-685-7952  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM

**Sushi & Sashimi**  
 118 W. 4th St. (1st St. & 2nd St.)  
 212-685-7952  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM  
 11-12:00 AM



<b>Upper West</b>	<b>Ancha Salsa</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Greenwich Grill</b>	<b>\$10</b>	<b>Green</b>
All Greenwich Grill Restaurants			
718.348.0000			
<b>Upper West</b>	<b>Resonance</b>	<b>\$25</b>	<b>Green</b>
44 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Brooklyn</b>	<b>Blue Ribbon Sushi</b>	<b>\$25</b>	<b>Green</b>
110 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Brooklyn</b>	<b>Zenbachi</b>	<b>\$25</b>	<b>Green</b>
110 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Brooklyn</b>	<b>Nomads</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Brooklyn</b>	<b>Toku</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Brooklyn</b>	<b>Kiku</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Brooklyn</b>	<b>Pacheco</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			

## \$\$\$\$ \$\$\$ or more

<b>Upper West</b>	<b>Avocado</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Bar Mosa</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Gan</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Mosa</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>KAI</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Sakabachi</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Santa de San</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Kaha Club</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Waka</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Suzuki</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Moksha</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Isaiah</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Karuna Sushi</b>	<b>\$10</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			

<b>Upper West</b>	<b>Mega Mollusks</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>MORICATO</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>TO EAST</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>JAPANESE</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Lyonskaya</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>MEGU</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>MOSA</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>MOBI</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>MOBI MOBI MOBI</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			

## CAFE

<b>Upper West</b>	<b>Board Paper's Upper W.</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Chiusa Factory</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Cole Dye's Mollusks</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Chiusa Factory</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>TAFU New York</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Chiusa Factory</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Board Paper's W. Village</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Board Paper's Upper W.</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			
<b>Upper West</b>	<b>Cole Dye's W. Village</b>	<b>\$25</b>	<b>Green</b>
41 Avenue of the Americas (at 42nd St.)			
718.691.4000			

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<b>East Village</b>	<b>Caval Carlo Crops</b>	
115 W 4th Ave (at Hudson St)	Donuts	
718-463-0362		
<b>East Village</b>	<b>Gourmet Bakery</b>	
49 Enderwood St (between E 1st St)	Bakery	
347-413-1212		
<b>East Village</b>	<b>PIZZERIA</b>	
181 E 4th Ave (at 1st St)	Bakery	
718-463-0362		
<b>Lower East</b>	<b>Rise on Coffee</b>	
117 E 10th St (at 1st St)	Cafe	
312-391-1565		
<b>Lower East</b>	<b>Tasty Natural Desserts</b>	
110 E 10th St (at 1st St)	Dessert	
718-463-0362		
<b>Lower East</b>	<b>Paradise</b>	
110 E 10th St (at 1st St)	Bakery	
718-463-0362		

## KARAOKE

<b>Upper East</b>	<b>Happy's</b>	
140 E 74th St (at 1st St)	Bar	
212-512-1565		
<b>Midtown West</b>	<b>Japan 15</b>	
110 W 15th St (at 1st St)	Bar	
212-512-1565		
<b>Midtown West</b>	<b>Japan 21</b>	
110 W 21st St (at 1st St)	Bar	
212-512-1565		
<b>Midtown East</b>	<b>Japan 30</b>	
110 E 30th St (at 1st St)	Bar	
212-512-1565		
<b>Midtown East</b>	<b>Japan 40</b>	
110 E 40th St (at 1st St)	Bar	
212-512-1565		
<b>Midtown East</b>	<b>Karaoke Top Tunes</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Japan Karaoke</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Top 20</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Tango Tango Karaoke</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Top Music Studio</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>East Village</b>	<b>Planet Rock</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>East Village</b>	<b>Sing Sing (New York)</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 1</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 2</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 3</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 4</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 5</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 6</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 7</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 8</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 9</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 10</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 11</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 12</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 13</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 14</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 15</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 16</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 17</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 18</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 19</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 20</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 21</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 22</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 23</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 24</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		

<b>Lower East</b>	<b>Karaoke Sing 25</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 26</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 27</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		
<b>Lower East</b>	<b>Karaoke Sing 28</b>	
110 E 10th St (at 1st St)	Bar	
212-512-1565		



## 31

<b>Leung's Mien</b>	<b>Pooy</b>
114 W 34th St. (at Hudson) (Upper 5)	205 L
735-8747	
<b>Taiwan</b>	<b>City Thai</b>
400 W 4th St. (at Union St.)	210 L
733-2142	
<b>Taiwan</b>	<b>SEA</b>
100 W 3rd St. (at Hwy 9)	210 L
733-4452	
<b>Brooklyn</b>	<b>Tai Tai</b>
227 5th St. (at Coney Island St.)	210 L
733-2148	

## VIETNAMESE

<b>Phu's Mien</b>	<b>Seigun Grill</b>
330 Lexington Ave. (at 50th St.)	217 L
733-2142	
<b>Seigun Grill</b>	<b>Asia Grill</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Seigun Grill</b>	<b>Vietnam</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

## OTHER

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

## \$\$ \$25 - 40

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

## CHINESE

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	

## THAI

<b>Phu's Mien</b>	<b>Phu's Mien</b>
100 W 4th St. (at Hwy 9)	210 L
733-4452	
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<b>Phu's Mien</b>	<b>Phu's Mien</b>
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<b>Phu's Mien</b>	<b>Phu's Mien</b>
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554-625-4792		
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554-621-1000		
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2000 1st St, Silver Spring MD 20910	Japanes	
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14 of 14	<b>J-Mart</b>	
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**VOL. 1  
OCTOBER 2007**



It's easy to handle, doesn't heat or burn like butter and is good in a variety of dishes. Gensho Sudo, the executive chef at **Mikusuhara**, creatively uses Tofu Puree and incorporates the innovative ingredient into his authentic Japanese dishes.

**Mikusuhara**

595 River Rd., Edgewater, NJ 07020 / 201-945-9450

**VOL. 2  
NOVEMBER 2007**



Ryota Kitagawa, the executive chef at **Inagaki** in the Westport across Hotel, has created many top menus with Tofu Puree. **Higashi Mawo Tofu** (left) and **Doritos Tofu** (right) are among them.

**Inagaki**

511 E. 42nd St., New York, NY 10017 / 212-855-0443

**VOL. 3  
DECEMBER 2007**



Tofu Puree is often used as a key ingredient in bread. At **Li of Sun Mory** takes his bread-making English **Tofu Bread** every day. "It's softer than regular white bread, but it's firm enough to make sandwiches and toast."

**Sun Mory**

2101 Lantana Ave., Fort Lee, NJ 07024 / 201-944-0222

**VOL. 4  
JANUARY 2008**



Furukawa Kato, the executive chef at **Cho-An**, takes advantage of the richness and smoothness of Tofu Puree to create cold and baked desserts. Including its cream and pound cake. Everybody enjoys the smooth texture without detecting any soy taste.

**Cho-An**

230 E. 9th St., New York, NY 10003 / 212-330-0030

**VOL. 5  
FEBRUARY 2008**



The master of French-Mediterranean cuisine, **Bernard Pas** of **Maki Maki** highly appreciates Tofu Puree's health benefits and versatility. He incorporates it into a full course meal, from appetizer and entree to dessert.

**Maki Maki**

710 Madison Ave., New York, NY 10016 / 212-850-0881

**VOL. 6  
MARCH 2008**



Tofu Puree works well even in a macrobiotic restaurant. The executive chef at **Soumi, Nanjaku Nomenaka** makes pound cake and softs bread with this healthy product. Tofu Puree adds moisture to baked goods without using so much oil.

**Soumi**

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BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS - VOL.2 -

## KATAMERU TENPURU

(OIL SOLIDIFYING AGENT)

BY NOBI NAKAWASHI



1

I added an extra step by pouring the powder into a photographic bowl. You can not pour the powder from the packet - make sure the oil is still hot.



2

Mix well to stir the oil until it all the powder dissolves. Next, I used chopsticks to stir the oil because this technique is called 'Chopstick' - this lady we're not called 'Finger'.



3

One hour later, and it looks like just the packet from the back of the box, now if only I can make my head as equally presentable just to mention edited.



We live in New York City, where the lucky ones have back yards, but the rest of us are pretty limited in terms of liquid waste disposal. I trust that all of you are doing your best to recycle, but what does one do when it comes to liquids such as cooking oil? The smart ones pour used oil into mason jars, but the unlucky have learned what happens when they pour hot oil into plastic garbage bags that fall apart, or even their sink, causing pipes and causing plumbing problems.

But despite these setbacks, we still use a lot of oil, especially if you're learning how to cook Japanese dishes like Tempura - deep-frying bananas, wenyu mo more. There's a product from Japan that is incredibly useful, called 'Katameru Tempuru,' which

solidifies used cooking oil for convenient disposal. Instead of seaweed, one 18 gram packet of powder will solidify 2 2/3 cups of oil, making it easy to handle and combine with your other waste.

Now I hadn't made tempura for a while, but I brought out the old faithful iron pot I have, and invited some friends over for some Tempura. While I can't really describe in detail the failure of my meal, I can attest to how quickly Katameru Tempura works. Once I was done with the oil, I stirred in the powder and let it cool. By the time my friends finished the pizza we ordered and left, I was able to scoop out the solidified mass of oil and Katameru Tempura and throw it away.

Whether you are making fried chicken, fish and chips, or any meal that uses a decent amount of cooking oil, consider using Katameru Tempura in order to dispose of the used cooking oil. Ideally, we would love to recycle our used oils, but until these options are available to the general public as an affordable option, we must do what we can. Try some Katameru Tempura until the world itself makes the next stride towards green-living.

To find Katameru Tempura, or similar brands of oil solidifiers, ask the staff at your local Japanese grocery or supermarket. I was able to find some at Karigin on 224 East 59th Street (between Second and Third Avenue).



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# WORDS FROM THE HEART FOR DASSAI 23

As one of the highest quality sakes in Japan, Dassai 23 has earned legions of fans since its introduction to the U.S. Here is what they have to say.

## A SAKE SECRET IN THE EAST VILLAGE

### THE SLOW BLOOMING TASTE

"It's fragrant, almost super fragrant," says *Juho Aizawa*, in charge of the sake selection at *Jewel Bako*. "A lot of *daigyo* is fragrant, but Dassai 23 has a stronger fragrance, and its nose is less pungent and more like a slow mist. It blooms like a flower." *Jewel Bako* is the tiny jewel box of a restaurant owned by *Jack and Grace Lamb* that has brought elegant, high-end meals to the East Village for many years. *Ms. Lamb* is in charge of the wine list, but for the past few years, *Ms. Aizawa* has been in charge of the sake, and when she tasted Dassai 23 for the first time she instantly knew she had to add it to the list.

"The swirling rice, I think, has a big impact on the taste," she says. "When I tried it for the first time I noticed that the swirling gives it a floral taste, and a sharpness to the flavor. *Daigyo* tends to have a sweet aftertaste but Dassai 23 doesn't have that. It's got a cleaner, fresher taste."

### PAIRING IT WITH FOOD

And what food does she recommend with it? When she first tasted it she immediately thought that it would pair well with the sushi menu at

*Jewel Bako*, especially with *shabu*, a kind of steamed beef perch. A winter fish, *shabu* has a tough, fatty texture and is served thinly sliced. *Ms. Aizawa* also thought that it would be a perfect complement to their lang salmon, served braised with a creamy sea urchin sauce.

The *Jewel Bako* menu changes with the seasons, and it's completely revamped four times each year. Currently they're starting to serve their spring fish, and with Dassai 23 *Ms. Aizawa* recommends cherry blossom snapper and finally squid. "I can drink Dassai 23 on its own or with food, it goes both ways," she says. "It doesn't have a sweet aftertaste and it has a sharp finish so it doesn't overwhelm food."

### A SECRET ON THE LIST

*Ms. Aizawa's* grandfather ran a sake store in northern Japan so the grow up around sake. Her remarkable palate, developed over a lifetime, has let her shape a sturdy distinctive sake list for *Jewel Bako*. Currently they have between fifteen and twenty sakes on the list, but for Dassai 23 *Ms. Aizawa* wanted to try something different.

"I have been carrying it every day for the last few months but we didn't put it on the list," she reveals. "That way our regular customers will realize it's very special. A lot of them eat here two or three times a week and they always ask me if there's something not on the list that I can recommend. I have two or three sales that are off the list and Dassai 23 is one of them."

When trying to identify the tastes of her customers, *Ms. Aizawa* will bring them several sakes to try so she can help them choose the best one. Many of her Western customers are very interested in sake but they're unfamiliar with it. "There

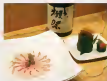
here is wine makes it easier for them to understand sake, so if they ask what kind of sake do you recommend I ask them 'Do you like fruity or dry wine?' Full bodied or light?' And what wine does the compare to Dassai 23?' It's like a white, French wine. It's closer to a white burgundy."



With her excellent palate and knowledge about sake, *Juho Aizawa* recommends the sake best for you.

#### **Jewel Bako**

239 E. 5th St., (bet. 2nd & 3rd Ave.)  
New York, NY 10003  
TEL: 312-979-0812



Thin sliced *shabu* is braised with sake and served with Dassai 23's clean taste.



**Dassai 23 (Nihon Shu)  
Junmai Daigyo**

Made from rice milled down to its core until only 25% of the original remains. That is the highest degree of refining for commercial sake in the world. It is a sake that is the pinnacle of refined elegance, subtly, delicate flavors and aromas.

## CONVERSATION WITH SAKE BREWER

## THE POWER OF THE APPRAISAL

*Sake brewers are working night and day to make better sake, as well as improve the quality and manufacturing techniques. There is one platform where special sake can objectively evaluate the efforts of sake produced that year and choose the best of the best: the National Sake Appraisal. We asked Mr. Kosuke Kaji, a 26th-generation sake brewer of "Wakaba Kaji" to tell us about the goals of the sake brewers participating in the competition.*

**What is the National Sake Appraisal?**

In general, the judging is conducted all over Japan and is called an "appraisal." Among these, the most influential one is the National Research Institute of Brewing that hosts the National New Sake Awards. The purpose of the competition is to promote sake through conducting a national survey on refined sake that was brewed that year to clearly define the present conditions and trends of sake manufacturing technology and quality. We have strict standards for sake submitted to the competition and use an amber glass and our sensors to judge the categories of "scent," "flavor" and "overall evaluation." It is completely different from a simple sake tasting.

**What are the reasons of winning an award at the National Sake Appraisal?**

A long time ago, if you won an award at this competition, sales would increase. This is because it was the only competition that was sponsored by a public institution, the National Tax Agency. Now, the competition is being run by the National Research Institute of Brewing, an independent administrative organization, but First Prize from the national competition holds an extremely important position among technical experts. However, now, even if you win the First Prize from the competition, it does not immediately translate into higher sales.

**What is the significance of entering the competition even if it does not lead to increased sales?**  
I think that the reason for entering the competition is that you can compete with sake brewers from all over Japan under the same criteria. Normally, it is impor-

table for a small- or medium-sized manufacturer to compete with large manufacturers with strong sales. However, at the National Sake Appraisal, small, medium and large manufacturers are competing on the same stage, as for technological innovation skills. The conditions are almost the same—most brewers use the same rice (Yamada Nishiki), almost the same ratio of polished rice (35–40%), and the year is also the same in recent years. This competition is a pure way to see how your own technology and sake ratio, compared to the rest of the country.

**What are sake brewers enthusiastic about in the competition?**

Long ago, winning First Prize meant higher sales, so sake brewers were very enthusiastic. However, in recent years, their eagerness has waned, and even some sake brewers left the National Sake Appraisal. However, even now, there are many sake brewers that are still enthusiastic, especially brewers from the Tohoku (northeastern) region.

**What are the characteristics of recent award-winning sake?**

A long time ago, the most fragrant sake would win the award. However, from a few years ago, the method of judging was changed to line up the sake according to the mean gradient content readings of the scent. And thus, even sake that is not so fragrant could win the competition. I think this is wonderful. Also, in recent years, sake submissions have been made from rice from their own prefecture, rather than the traditional Yamada-nishiki rice. More and more sake made from local rice is winning the competition. Hiroshima Prefecture and Akita Prefecture are making great efforts to use their own local rice.

**Are there opportunities to taste award-winning sake in New York?**

This is difficult. In general, there is only one tank that has been designated as the award-winning sake from the competition. There may be some places within Japan that serve it undoubtedly, but there are probably very few overseas. Because of this, there is



*Tasting among the members of the National Research Institute of Brewing at the National Sake Appraisal (above), and the judging of appraisal of Sake Prefecture (left)*



high interest in the event at the Japan Society (see column)

However, in Japan, the National New Sake Awards is open to the general public in Tokyo, so there is one chance each year for the public to try new sake. (Please use the National Research Institute of Brewing homepage for the dates. [www.nri.go.jp/](http://www.nri.go.jp/)) It is only at this time that you can taste competition award-winning sake that you cannot buy in the store or try at a restaurant. So for those who are visiting Japan during this time of the year, they should definitely visit the National New Sake Awards.

**Kosuke Kaji:** The 26th generation of Sento Kaji Brewery in Sento Prefecture. Graduate from the sake-brewing department of Tokyo University of Agriculture, Japan's highest institution of brewing and winemaking. He founded Sake Export Association (SEA) with his husband before to spread high recognition of Japanese sake widely around the world.

**Annual Sake Tasting & Lecture: The 100-Year History of Sake Appraisal**

**April 2nd at Japan Society**

*Sake Specialist*, renowned sake expert and a founding member of Sake Export Association discusses how 100 years of history of sake appraisal has changed the sake industry. [info.sakeexportassociation.org](http://info.sakeexportassociation.org)



## A Shochu Moment with Kyoya

Wagasaki's Oldest Shochu Distillery -  
Vol.7 Hiei-hachi-ro

Sells in an Oldtown Restaurant in Midtown. One of the 17th Century, Okinawa foods is "Goya Camaru," an Okinawan stir fry dish containing Goya (bitter melon), taro, etc. The younger brother of the owner succeeded this traditional state in Suiho and offered it with the soup base of Katsuo Dashi (kajunaka suna broth). Goya Camaru matched exceptionally well with "Hiei-hachi-ro." When it unites with "Hiei-hachi-ro," the flavor comes out, and the color of the food comes out. You can imagine not only the delicious taste of the food but also the better taste of Goya.

"Hiei-hachi-ro" is potato shochu fermented using black koji microbes. Unlike white koji with refined sugar, black koji is an Okinawa's traditional koji with a very long history. No doubt that the affinity with the Okinawa food is more than excellent.

Shochu is served by mixing it with cold or hot water, and the wine of Japanese sake, it is enjoyed with dates. How about experiencing the collaboration of shochu and dishes in once? Hiei-hachi-ro

2007 871  
Gold Medal



### Information

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# Smooth but Sharp: The Well Balanced Sake Attracts Both Connoisseurs and Beginners



Sake-tasting events provide good opportunities for you to try new sake, get familiar with it, and find your favorite kind. **Sakaya**, a new store in the East Village specializing in sake offers a tasting almost every week. One night in late February, they offered Chiyomasa's *Tobidatsu Junmai*.

"It is creamy with a little bit of white peach flavor. And just a little hint of sharpness that really balances out the fruit and the creamy texture," said Riki Smith, co-owner of Sakaya. His wife and partner Hiroko Furukawa added, "It has a clean finish and a good acidity level." These words came out of their mouths very easily because they are experts, but many sake novices at the tasting had opinions on Chiyomasa's *Tobidatsu Junmai* as well.

"There is an orange flavor to me. It's stuck on my tongue. It's definitely special sake, but I think it's easy to drink as well, and I'd like to enjoy it more often," remarked one woman. A young man who has become a regular of the tastings at Sakaya since it opened in his neighborhood said, "I think it's an enjoyable sake. I always like having good Italian wine, and this sake is like a Brandy, which has more layers and a nice, round richness." Another woman who has gone to the tasting events several times bought the sake and said, "Maybe this is because of my alcohol tolerance, but I prefer sake a lot smoother with less of a kick. So I like this. It would work with meal as well."

Tim Sullivan is a sake enthusiast and is even known as the "Sake Samurai." He enjoyed the tasting event that night. "I found the flavor is quite rounded, but it still has a little bit of sharpness to it. I wouldn't call it easy drinking because it has a bit of an edge to it. But, comparatively, it's softer," he said.



Sake sommelier Yukitaka Tofan was busy introducing Chiyomasa's *Tobidatsu Junmai* to every single customer during the event. He explained, "This sake is best served at room temperature or a little cooler than that. Since it's a sharp sake, the more you cool it down, the more its taste becomes light. It's something like skimming itself in. So you should not chill it too much. The sharpness contrasts well with the oiliness of foods such as deep-fried or skin-fried dishes and even fatty fish."

Speaking of food pairing, Riki and Hiroko also think it's good with oily food like *Kanazawa* (Japanese fried chicken), *Wakasagi* as *Tempura* (fresh tempura), and *Kimpino Gabo* (air fried seasoned burdock). One customer who was just about to buy two bottles of Chiyomasa's *Tobidatsu Junmai* after tasting it said, "I will have spaghetti with mussels (marinated Pollock roe), chopped herbs, and soy sauce."



Riki and Hiroko opened Sakaya last December. As the only store specializing in sake and shochu in the East Village, it has already produced new sake fans.



**Sakaya**  
324 E. 8th St.  
(bet. 1st & 2nd Aves.)  
New York, NY 10003  
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# LIFESTYLE

## **FOCUS: SCHOOL**

SAMURAI SWORD FIGHTING (TATE)

## **ASK THE BEAUTY GURU VOL.3**

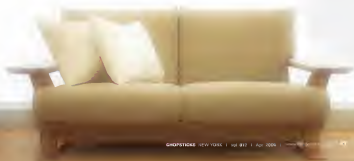
HISAKO WATANABE OF HISAKO SALON

## **JAPANESE LESSON #6**

"OISHII DESU" -ADJECTIVES 1: "-ADJECTIVES"-

## **LISTINGS**

BEAUTY / HEALTH / SHOP / SCHOOL



## FOCUS • SCHOOL

# SAMURAI SWORD FIGHTING (TATE) CLASS: SAMURAI STYLE WEEKEND WORKOUT

I met Gregory Mosley outside the room in Pin Dance Studio where the Samurai Sword Fighting class he would be participating in was about to take place. Greg is an actor who trained in karate from ages 5-15, but this class was a first for him. Nearby were the two sensei, Naoki Aono (choreographer) and Bob Kawayama (choreographic director), who in 2003 formed the group **Samurai Sword Soul** which serves as the performing arm of the class. A group of 12 students filed into the room, most wearing traditional surtees of haori and hakama. This class was a temporary combination of the general and advanced levels, and despite its title five women were also present.

Greg took his place on a long line with the other members, and they began warming up after bowing to Yatsu. They started with stretches to loosen up and then practiced various stances before going into actual movements. The Japanese name for this class is "tate," which means theatrical combat. This class teaches classic stances for samurai fighting scenes, and uses wooden swords. Once the group was warmed up, they finally took the swords in hand.

The long swords seemed somewhat unwieldy, but Greg managed his well and coordinated his movement with his breathing as Naoki led them through different sword positions. With each downward swing they loudly chanted "tate!" which is known as "kiai" or fighting spirit; and between exercises they jumped. After the first break, students had a chance to partner practice and act out by lining up in focus and moving across the room simulating an actual sword fighting sequence. Greg displayed fierce concentration and Naoki applauded Greg's effort in this manner with, "He's working really hard!"

An hour into the class, I had a chance to talk with Greg about his experience so far. After showing me the huge blister on his right hand that was about to pop, he said "the stances are similar to karate,

but martial arts are about building vocabulary and there are some words I don't know yet." The second half of the class moved into "kura" (moves and motions), and the class divided into beginner and advanced levels. At this time, Greg had a chance to receive individual instruction from Naoki regarding feet placement and sword positions sequence.

When two hours were up, Greg and the rest of the students recovered on the long line and bowed again, offering their thanks to the two sensei. Greg was ecstatic about the class. "It was great! I've missed this kind of discipline. I appreciate how tate was straightforward with not too much explanation, allowing me to struggle on my own. With kura there's a real progression so you can feel it from the inside out."

Bob described Greg as a natural, saying, "He had a great sense of movement and his heart was totally into it. If he ever wanted to perform with us, I think he'd be amazing!" Naoki offered similar praise, saying, "You can tell Greg's done karate because his movement is fluid. Besides small points he could learn later, he did an amazing job!" **Samurai Sword Soul** is always looking for new members, and taking this class is a good place to start. The group performs throughout the year, and their next event will be the Brooklyn Botanical Garden Sakurui Matsuri from May 3-4 so make sure to check it out!

— Reported by Stacy Smith

#### Samurai Sword Soul

A late (theatrical sword) performance group formed by Naoki Aono and Bob Kawayama in 2003. They perform at numerous events in various media arts. Samurai sword fighting class is every Sunday from 1-3 PM at Pin Dance. See: [www.samuraisword.com](http://www.samuraisword.com) info@samuraisword.com

#### Pin Dance

103 Broadway St (10th fl.) 4th floor (parking located)  
New York, NY 10002  
TEL: 212-525-8844  
[www.pindance.com](http://www.pindance.com)



1. Students engage in a detailed 30-minute warmup before they contribute their names.
2. Naoki drawing Greg's "tate" or strike position.
3. Greg getting his sword fighting skills to the test against his own.
4. Bob, Greg and Naoki displaying their "tate" for the camera.

ASK THE BEAUTY GURU — VOL. 3 —

## DISCOVER THE NEW & IMPROVED “YOU” AT HISAKO SALON

— HISAKO SALON

*Owned by Hisako Watanabe, Hisako Salon offers a wide variety of unique services. Find your unique style at one of the two convenient locations in Midtown East or Chelsea.*

### Q: Tell us about your salon.

A: We opened our first salon in 1987 in midtown. Now we have two locations and twice the number of staff since we first opened. We have been very lucky that our salons are busy. Our customers are about 80% Americans and 20% Japanese.

### Q: What are the differences between Japanese and American hair styles and trends?

A: Japanese do hair treatments. Americans do a lot of coloring, but they don't do much hair treatment. Japanese products are very good, especially the shampoo and conditioner. Although they are more expensive than American products, they are very high-quality and effective products, especially for people who have had coloring or a chemical treatment on their hair.

### Q: What is your signature look?

A: I don't have any signature look. However, I want my customers to be brave and try new hair styles. But depending on the hair style, the aura of the person changes. I want my customers to discover a new “you” inside of themselves through trying a new hair style. But it's also important for the cus-

tomers to feel comfortable with their new image. If they think it doesn't suit them, then they won't like the new hair style. If someone wants to change their image without completely changing their hair cut, then I recommend hair coloring or highlights.

### Q: What are the most popular services offered at each of your salons?

A: At the Midtown East salon, we specialize in hair coloring. We also specialize in Belle Jeunesse, a hair treatment from Japan. This treatment cleans the pores on your head and improves metabolism. At the Chelsea salon, we specialize in digital perms, eyelash perms, and scalp treatment. For a digital perm, when your hair is wet, it looks straight. But

when it dries, it creates a natural wavy look. We have been doing the scalp treatment at both salons for more than two years. It's a head massage with clay pack on your hair. Most people don't really massage their heads, but it feels very good and it's very relaxing. Some customers get the scalp treatment and a shampoo and a blow dry only. Some customers get the scalp treatment and then get a haircut when they are totally relaxed.

Whether it's the Midtown salon or the Chelsea salon, the main concept of our salon is to create a positive atmosphere and provide superior service to the customers who are satisfied and they want to come back again and again.

## EYELASH PERM IN CHELSEA

I've been looking for a Japanese eyelash perm salon in New York City, but none of them were quite the same as in Tokyo. Until I met Kate at Hisako Salon in Chelsea. For a first-timer, it may be daunting to have someone touching your eyelashes, using tiny perm rods, gloving your eyes, and getting perm solution on those. But this incredibly put me at ease with her expert knowledge and more than 10 years of experience. She consulted with me about how I wanted my eyelashes to look, and what would be the most suitable for my eye and face shape. I then was put in a relaxing, frosted-powder and I had worked her magic on me in just 15 minutes. For anyone who wants to go an extra month without having to curl their eyelashes, I would definitely recommend this eyelash perm at Hisako Salon!

—by Gai Chelsea

### Hisako Salon

Midtown East Location

111 E. 47th St., 2nd Fl. (bet. Lexington & 3rd Ave.)

TEL: 212.854.8140 SAT/Mon: 10am-7pm, Tue-Sat: 10am-8pm

Web: <http://www.hisako.com>

### Chelsea Location

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At Hair Salon, we offer a wide range of services to meet your needs. Our experienced stylists and therapists are here to help you achieve the look you want. We offer a variety of services including haircuts, styling, coloring, and more. We are located in Midtown West, New York City.

**Midtown West Hair Salon**

3017 10th Ave. Ste. 201  
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<b>Lower East</b>	<b>Levin Salons</b>
3017 10th Ave. Ste. 201 Tel: 212-462-1111	F 120 M 120
<b>Lower East</b>	<b>O Hair</b>
3017 10th Ave. Ste. 201 Tel: 212-462-1111	F 120 M 120
<b>Lower East</b>	<b>Shane</b>
3017 10th Ave. Ste. 201 Tel: 212-462-1111	F 120 M 120
<b>Lower East</b>	<b>Teknashine Hair</b>
3017 10th Ave. Ste. 201 Tel: 212-462-1111	F 120 M 120

**Lower East Hair Salon**

At Hair Salon, we offer a wide range of services to meet your needs. Our experienced stylists and therapists are here to help you achieve the look you want. We offer a variety of services including haircuts, styling, coloring, and more. We are located in Lower East, New York City.

**Lower East Hair Salon**

3017 10th Ave. Ste. 201  
Tel: 212-462-1111

**Lower East Hair Salon**

At Hair Salon, we offer a wide range of services to meet your needs. Our experienced stylists and therapists are here to help you achieve the look you want. We offer a variety of services including haircuts, styling, coloring, and more. We are located in Lower East, New York City.

**Lower East Hair Salon**

3017 10th Ave. Ste. 201  
Tel: 212-462-1111

**Lower East Hair Salon**

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**Lower East Hair Salon**

3017 10th Ave. Ste. 201  
Tel: 212-462-1111

**Lower East Hair Salon**

At Hair Salon, we offer a wide range of services to meet your needs. Our experienced stylists and therapists are here to help you achieve the look you want. We offer a variety of services including haircuts, styling, coloring, and more. We are located in Lower East, New York City.

**Lower East Hair Salon**

3017 10th Ave. Ste. 201  
Tel: 212-462-1111

**Lower East Hair Salon**

At Hair Salon, we offer a wide range of services to meet your needs. Our experienced stylists and therapists are here to help you achieve the look you want. We offer a variety of services including haircuts, styling, coloring, and more. We are located in Lower East, New York City.

**Lower East Hair Salon**

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**Health Guide**

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5 State City Pl. #242 (North & Erie St.)		<b>Partners</b>
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## School Guide

For more info, visit [www.schools.nyc.gov](http://www.schools.nyc.gov) or call 212-312-2600

### LANGUAGE

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130 Lexington St. (at 86th St.)		
212-534-4388		
<b>Upper West</b>	<b>Amity Language Institute</b>	Japanese
101 Ave. of the Americas (at 14th Ave.)		
212-399-9101		
<b>Midtown East</b>	<b>Japan Society</b>	Japanese
101 Ave. of the Americas (at 14th St.)		
212-476-0100		
<b>Midtown West</b>	<b>Language House</b>	Japanese
345 W. 10th St. (at 10th St.)		
212-340-4600		
<b>Chelsea</b>	<b>NBC Language Technology</b>	Japanese
100 W. 25th St. (at 10th St.)		
212-693-9700		
<b>Chelsea</b>	<b>Toni</b>	Japanese
400 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Greenwich</b>	<b>Japanese Study Hall</b>	Japanese
100 W. 25th St. (at 10th St.)		
212-340-0300		

### TRADITIONAL

<b>Upper West</b>	<b>Kanabo Society NYC</b>	Bachman
100 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Upper West</b>	<b>Sagebrush Bachman School</b>	Bachman
100 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Upper East</b>	<b>Eastbrook Pottery</b>	Pottery
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212-340-0300		
<b>Upper East</b>	<b>Ukrainian Chopin Club</b>	Ukrainian
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212-340-0300		
<b>Midtown West</b>	<b>New York Yoga School</b>	Pottery
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212-340-0300		
<b>Midtown West</b>	<b>The Nippon Club</b>	Ukrainian
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212-340-0300		

<b>Chelsea</b>	<b>The Chelsea Institute</b>	Ukrainian
100 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Lower Mid</b>	<b>Bachman Flowers NY</b>	Bachman
100 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Lower Mid</b>	<b>Kanabo Cultural Center</b>	Ukrainian
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Upper East</b>	<b>K-101 Studio</b>	Ukrainian
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212-340-0300		
<b>Upper East</b>	<b>K-101 Studio</b>	Ukrainian
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<b>Upper East</b>	<b>Bachman International</b>	Bachman
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212-340-0300		
<b>Upper East</b>	<b>Oboro School of Japanese</b>	Bachman
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212-340-0300		

### MARTIAL ARTS

<b>Upper West</b>	<b>Kanabo Budo Institute</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Upper West</b>	<b>NY Budo Club</b>	Karate
100 W. 25th St. (at 10th St.)		
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<b>Upper West</b>	<b>Shawnee Matsukiyoshi</b>	Karate
100 W. 25th St. (at 10th St.)		
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<b>Upper West</b>	<b>Shawnee Karate-Do NY</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		
<b>Upper West</b>	<b>UHS Karate Club</b>	Karate
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212-340-0300		
<b>Upper East</b>	<b>NY Karate Club</b>	Karate
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212-340-0300		
<b>Upper East</b>	<b>Ukrainian Karate USA</b>	Karate
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212-340-0300		
<b>Upper East</b>	<b>WHS Karate Club</b>	Karate
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212-340-0300		

<b>Midtown West</b>	<b>Akido of Manhattan</b>	Akido
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<b>Midtown West</b>	<b>KYOKUSHIN KARATE</b>	Karate
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<b>Midtown West</b>	<b>New York JUDO DOJO</b>	Judo
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212-340-0300		

<b>Midtown West</b>	<b>Shinju Karate New York</b>	Karate
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<b>Midtown West</b>	<b>Kanabo Karate Club</b>	Karate
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<b>Midtown West</b>	<b>N.Y. Shorin Ryu Karate</b>	Karate
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212-340-0300		

<b>Chelsea</b>	<b>Red Star Dojo</b>	Akido
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212-340-0300		

<b>Chelsea</b>	<b>Essex Judo Karate Club</b>	Judo
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>New York Akido</b>	Akido
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212-340-0300		

<b>Chelsea</b>	<b>Shawnee Karate NYC</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Tiger School of Karate</b>	Karate
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212-340-0300		

<b>Chelsea</b>	<b>U.S. Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>World Open Karate</b>	Karate
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<b>Chelsea</b>	<b>World Open Karate</b>	Karate
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<b>Chelsea</b>	<b>World Open Karate</b>	Karate
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<b>Chelsea</b>	<b>World Open Karate</b>	Karate
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<b>Chelsea</b>	<b>New York Judo Club</b>	Judo
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<b>Chelsea</b>	<b>Shinju Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Kanabo Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>World Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Japan Karate Association</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Kanabo Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Akido Club of Chelsea</b>	Akido
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>School of Taijiquan</b>	Taijiquan
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Shawnee Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Shawnee Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
212-340-0300		

<b>Chelsea</b>	<b>Shawnee Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
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<b>Chelsea</b>	<b>Shawnee Karate Club</b>	Karate
100 W. 25th St. (at 10th St.)		
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<b>Chelsea</b>	<b>Shawnee Karate Club</b>	Karate
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## LIFE SCIENCE BOOKS DOMINATE RANKING

### HARDCOVER TOP 5 IN JAPAN (3/10-16)

Book title	Author	Publisher
1. <i>Daring wa Gakokujin nado Sōshi</i>	Seon Ogura, Tōryū Usato	Media Factory
2. <i>Yume o Kanawanu Jōzu</i>	Kōjiro Mizuno	Asakushashinsha
3. <i>Ryūusei no Kizuna</i>	Kengo Higashino	Kodansha
4. <i>B-gata Jōzu no Seisakusha</i>	Jemshi Jemshi	Bungeisho
5. <i>Nisa o Jōzu Benkyō Hō</i>	Kenshiro Mogi	PHP Kinokuniya

THE MONTHLY PICK



**MIGO O BASU BENKYOU HOU**  
As the title implies, the book deals with how to maximize your brain function. The author, renowned neuro-scientist in Japan, presents brain function would improve despite age or movement. He shows 37 methods of taking advantage of your brain which include "Friction of instantaneous concentration" and "Improving sustainability of the brain by time pressure" (Book A3)

### PAPERBACK TOP 5 IN JAPAN (3/10-16)

Book title	Author	Publisher
1. <i>Saigyōwan Jōzu Gakokujin Hō</i>	Kōjiro Takao	Shinshūsha
2. <i>Shingōran no Seido</i>	Kotaro Isaka	Bungei Shunjō
3. <i>Kōtoku</i>	Yoshitaka Suzuki	Kobunsha
4. <i>Akai Nagagutsu</i>	Kōen Kōmori	Bungei Shunjō
5. <i>The Story of Taira Bankei (1)</i>	Takemi Kinoshita	Tokaiensha

THE MONTHLY PICK



**SHINGOAN NO SEIDO (ACCURACY OF DEATH)**  
The protagonist of this novel is Death, named Gōshi. He answers people who are designated to die after a week of commission. He judges whether they should die or not. The answer is conducted on the 4th day. In this suspense style novel, Gōshi determines if he can (Book A2)

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# e vent e n t e r t a i n m e n t L e i s u r e

## TRAVEL

GET ROMANTIC IN JAPAN

## ENTERTAINMENT REPORT: FILM

NANA: THE SWEET, SIMPLE SMELL OF SUCCESS

## CALENDAR

EXHIBITION

PERFORMANCE

LECTURE / FORUM / FILM / FESTIVAL

EVENTS

HAPPENINGS



# GET ROMANTIC IN JAPAN

Use Marie Perle's married to her guitar! and music producer in Kyoto in 2006. For more classic celebrity marriages, Marilyn Monroe and Joe DiMaggio took their honeymoon to Japan in 1953. Follow them to find the hidden romantic destinations in Japan, and experience unique romantic moments.

Both the most urban cityscape and the unchanged nature create romantic atmosphere, and enjoy the unique mixture of both flavors for your romance. In the Japanese historic places represented by Kyoto, the calm and peaceful air embraces people with so romantic and luxurious atmosphere.

Japan's urban scene is full of the latest and the most sophisticated hospitality. Tokyo, in particular, is now the culinary capital with the highest level of European restaurants, not to mention the best and the most authentic Japanese foods, and Tokyo received the largest number of stars than any other cities in the world when the French restaurant rating guide Michelin recently released their first restaurant guide of Tokyo. Combine this top class restaurant experience and the romantic view of urban lights in the evening from the top floor of the skyscrapers, and enjoy more romantic moments than movies.

## Snuggle up by the unforgettable view of Tokyo

The best view of Japan's capital is a must-see for urban romance. Cafés, bars and restaurants serve not only drinks and beautiful dishes but also breathtaking views of the city.

### A. TOKYO CITY VIEW

(The observation deck at Roppongi Hills)

The second from the top floor of Roppongi Hills, one of the newest skyscrapers in central Tokyo, is the observation deck at 820 feet above the sea level. The 360 degree view of the Tokyo metropolitan area reaches to Mount Fuji and Yokohama when the weather allows. The cafes on the same floor may be the highest cafes in the city, where you enjoy the astonishing view of Tokyo over the cup of coffee. [www.tokyo24news.com/](http://www.tokyo24news.com/)

### A. TOKYO TOWER

If the Maidens of the city of Paris is the Eiffel Tower, Tokyo Tower rules over the Tokyo's cityscape. This 1,092 feet tall tower serves as the television and radio signal transmission towers, and just like the Eiffel Tower, there are two observation decks on Tokyo

Tower at 490 and 820 feet. Although there have been several new skyscrapers higher than Tokyo Tower, which was built in 1958, this is the classic place for Tokyoites, who sometimes become nostalgic when comparing old images of the view of Tokyo from this tower.

[www.tokyotower.co.jp/english/](http://www.tokyotower.co.jp/english/)



### A. YOKOHAMA LANDMARK TOWER SKY GARDEN

On the 65th floor of Yokohama Landmark Tower, the highest skyscraper in Yokohama's waterfront area, this is the highest observation deck in Japan. The entire floor has as much space as five tennis courts, with 360 degree view up to almost 50 miles ahead. Below is the busy maritime traffic of the Port of Yokohama through occasional streams of clouds. In the elevator to Sky Garden, don't miss the speedometer that indicates the highest speed of 0.46 mile per minute! Sky Café is the perfect romantic stop with the great view of Yokohama and Tokyo. [www.yokohama-landmark.jp/english/index.html](http://www.yokohama-landmark.jp/english/index.html)



### A. BIG O, TOKYO

Ferris Wheels are not only a fun ride but are very romantic in the private capsule with the stunning city view when reaching to the top of the wheel.



(©Tokyo City View)



Among several ferris wheels in Tokyo, the world's first centrifuge Ferris wheel, located in the middle of downtown Tokyo at LaQua, the city's premier entertainment and shopping center. As exhilarating as it is romantic, the super moment comes with the view of central Tokyo as well as other amusement rides below. Aja's ride romance continues while strolling through an upscale mall with some 30 shops and restaurants or a massage and hot-spring bath at the adjacent Spa LaQua.

#### ▲ TOKYO METROPOLITAN GOVERNMENT BUILDING

This is the only observation deck in Tokyo open to public for free. As high as 663 feet above the ground, the observation deck is surrounded by other skyscrapers of Shinjuku, one of the busiest districts.

#### Urban Waterfront

Tokyo and Yokohama line up side-by-side along the Tokyo Bay, where traditional Japanese houses and modern hotels circle around to exhibit the gorgeous skyline of these two cities. From piers of both Tokyo and Yokohama, take a cruise trip for afternoon tea and private dinner on the boat at sunset. As city lights and lit-up bridges and dykes, the cruise experience boasts the romantic beauty [www.tokyoair.org/](http://www.tokyoair.org/)



©Tokyo Air

mid-flooring, great views of Japanese gardens that show different scenes in each season, hotly washed and pressed yukata, the robe robe that you would don after relaxing in the natural hot springs, onsen. Mirrors are set up by female concierges in your room and served dashi by dish dash. Then the futon, the traditional bedding, are spread directly on the floor. Days at ryokans that are located in secluded areas, facilitating private bathing space in outdoor hot springs, would be guaranteed for the most luxurious as for the private and romantic time.

Take a romantic side trip for secluded luxury. On the contrary to urban romance, Japan's silence is full of romance as well. Take a side trip for romantic ryokan experience and the view of beautiful coastline, mountain ranges, peaceful farmlands on the way reflect romantic calmness. Here are some places with quiet and romantic atmosphere.



©Japan Ryokan Association

#### ▲ FUJIYA HOTEL, HAKONE, KANAGAWA PREFECTURE

Escape from busy crowds of Tokyo for a romantic getaway at this historic hotel, opened in 1878 and combining rustic charm with old-fashioned comfort and service. Stroll its beautiful landscaped garden, relax in its hot spring baths, and fall in love all over again in its spectacular scenery, views of Mount Fuji, countless mountain retreats, some of the country's best thermal waters, and unique attractions like the Hakone Open Air Museum with its beautiful grounds and statues.

#### ▲ YUFUIN, OITA PREFECTURE

Romantic ryokans prevail all over the country. One of the famous hot springs spots in Kyushu Island, the south island of the Japanese archipelago, is Yufuin. Kyushu Island already has many hot spring spots and Yufuin is well known as the hot concentration

of hot springs, beautiful nature, morning mist, and quiet and classic atmosphere. Several ryokans are in business in this spa town, and try Musubi Sansou, the ryokan quietly accommodates guests with fabulous traditional luxury in guestrooms, meals, hot bath and gardens. Enjoy Japan's one of the best spa as well as the top quality of Japanese meals, treat and an unexpected encounter to authentic European confectioners.

#### ▲ TSURUNOYO ONSEN (HOT SPRING RESORT), AKITA PREFECTURE

Located in natural hot springs at this historic ryokan, sitting in Niya hot spring village in the beautiful mountains of northern Honshu. First opened as an onsen more than 350 years ago, Tsurunoyo Onsen is a slice of old Japan with its traditional wooden buildings, indoor and outdoor baths, tatami rooms, and delicious Japanese dinners delivered to your room. In winter, the entire region is a snow-covered wonderland, with six slopes just a short bus ride away.

#### JAPAN GETS CLOSER!

Japan is becoming closer to New York! In addition to over 30 nonstop flights per week with both Japanese and US airlines from the General New York area, Japan Airlines increases their nonstop service JALX to Seattle, Tokyo from 12 to 14 flights on March 31. See JAL's North America website at [www.jalnorthamerica.com](http://www.jalnorthamerica.com) for booking information.

In addition, there is a once-a-week special rate for Japan Airlines flights. Visit [www.japantravelinfo.com](http://www.japantravelinfo.com) for details.

—Non Akatsu Marketing Specialist at the New York Office of JTO



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#### Romantic Calmness

Capture the romantic moments in the Zen-like calmness at ryokan, the traditional Japanese style inn that started in the 17th century as inns for travelers along Japan's major roads connecting big cities. Usually with natural hot springs nearby and easy access to old landmarks such as temples, shrines, palaces and castles. Some ryokans featured kaiseki rooms, meals, hot springs and so on—particularly for shoguns and other high-ranking people on their way to important missions.

Even today, this high-level service and hospitality remain, providing heart-warming view from private guestrooms, cultural encounters and exclusive hospitality. Enjoy the typical features of ryokans such as a private guestroom with tatami (woven straw

# TOKYO: 5 DAYS 3 NIGHTS

Departure: Apr. 5th-Dec. 25th, 2008

From \$1,280.\* (Black out dates may apply)

## Itinerary

Day 1	Depart USA
Day 2	Arrive at Narita - Tokyo Hotel
Day 3	Tokyo : Free (Optional tours)
Day 4	Tokyo : Free (Optional tours)
Day 5	Depart Narita - Arrive USA

## Package Includes

Round Trip Economy Class Air Ticket from the USA to Tokyo on Continental Airlines. Airline Tax and Fuel Charge as of March 5th, 2008.  
3 Nights Hotel (double occupancy) .  
Round trip Limousine Bus Coupons between Airport and Hotel.  
Hotel Taxes, Service Charges.

## Additional charges

Weekend Charge for Airline Ticket (one way)	\$40.00
Single Room Charge (3 nights)	\$250.00
Hotel Upgrade (3 nights, per person)	\$100.00
Hotel Extension (per person, per night)	\$100.00

## Lodging

### ●Hotel:

Tokyo: Grand Palace, Shiba Park, or Shinagawa Prince (Main Tower)

### ●Upgrade Hotel:

Tokyo: Shinagawa Prince Hotel (Annex Tower), Grand Prince Tokanawa, Grand Prince New Tokanawa, or Kelo Plaza

\* Price is based on Newark, Boston, Washington, Atlanta departures.

\* Price is based on availability and is subject to change without notice.

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Ryokan (Japanese Style inn) Photo session with Geisha model

#### KYUSHU-SANYO 80DAYS \$3698

**Departure: 8/22 OSAKA-KEFUJO-KUMAMOTO-NAGASAKI-FUKUOKA-NAMAGUCHI-BUNGO-TAKAYAMA**

<Specialty> Aso National Park, Kagoshima Cruise, Kinko Bridge, Miyajima, Karikun Garden Ryokan (Japanese Style inn)

#### TAKAYAMA FESTIVAL 80DAYS \$2698

**Departure: 10/8 OSAKA-KIYOTO-NARA-TAKAYAMA-RIFUJIN-HAKONE-TOKYO**

<Specialty> Gero Spring Festival at Mt. Tama Shinkawaga Ryokan (Japanese Style inn)

#### JAPAN ALPINE HIGHWAY 80DAYS \$3998

**Departure: 9/10 OSAKA-KIYOTO-OSAKA-TAKAYAMA-KANAZAWA-RIFUJIN-HAKONE-TOKYO**

<Specialty> Shinkawaga Takayama Kurobe Alpine Route, Lake Biwa, Ryokan (Japanese Style inn)

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## ENTERTAINMENT • FILM

## NANA: THE SWEET, SIMPLE SMELL OF SUCCESS

by Grady Hendrix

It's hard to believe that *NANA* is a wildly successful manga, selling close to 22 million copies to date, and that it's also one of the most successful movies of 2005. What's it about? Two girls named Nana meet and move to Tokyo, they meet and become roommates, and that's it. There are no big fights, no car chases, no natural disasters or deaths. It all sounds a bit dull but give *NANA* a chance and you'll quickly understand the wild passion of its fans.

Nana (Stake) is a striking pink rocker moving to Tokyo to try to luck her band into the bigtime after their lead guitarist (and her boyfriend) is poached by a top ten, stadium-filling J-pop band, leaving those writing and directionless. Nana Kurosaki is a picture perfect princess

who's moving to Tokyo because that's where her boyfriend went for university and she wants to follow along and do his laundry and cook his meals. One Nana is serious and ambitious, the other just wants to get married and surprisingly they're cast against type. Nana Stake is played by pop star and first-time actor Mika Nakashima while the bubbly unheaded Nana Kurosaki is played by art film regular Ai Miyazaki who perfected her chops with master director Shogun Anyama.

Visually the film is simplicity itself, but director Katsuro Oino wisely leaves his actors room to play, and the result is a movie that is startlingly real and surprisingly funny about the way young women make friends, discover what's important to them in life and face the world on their own. What seems like the thinnest story for a movie turns out to be one of the richest, most satisfying film experiences of the year. *NANA*'ll make you laugh, cry and leave you hungry for more.

**Grady Hendrix** writes *Kyle* for *Spin*, *Variety*'s blog about Asian entertainment.

Nana  
(2005)

© 2005 NANA Production Committee  
All Rights Reserved.

Director: Katsuro Oino  
Cast: Mika Nakashima (NANA 2),  
Ai Miyazaki (Kurosaki), Sot Viscardi  
(Ryuchi Matsuda), Tobias (Gokuo),  
Nightmare Detective

Based on the comic,  
by A. Nakano

Goes on April 8th at  
the ImagineAsian Theater  
(239 E. 58th St., New York)



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## Exhibition

Monday 27-April-3

Haute Costume Design: Fashioned from Kimono Fabric by Noriko Yoshida

Nippon Gallery

The creations of Noriko Yoshida, one of Japan's most talented costume designers, exhibit her great originality and deep aesthetic sensibility. The costumes on display embody a world of elegance and are created from Noriko's own collection of silk kimono belts.

Location: 405 W 57th St., New York, NY 10019

Info: [www.algonquy.org](http://www.algonquy.org) TEL: 212-512-2222



April 3-10

"Yama to Goto (Tower and Wagon)" by Rika Jo Tzu Shima

NYC CoCo Gallery

Young inspiring Japanese artist Yukiko Tsushima often draws women with tears. "Women are sensitive and emotional. There is a sensibility that only women can feel. They are also vulnerable to pain. Tears are something necessary to sustain the pain," says Yukiko. She embodies her beliefs in drawings by using her favorite motif: flower and insect. This is her first individual exhibition in New York City. Reception is on Apr. 4 from 5pm to 7:30pm.

Location: 28 W 22nd St. (bet. 3rd & 4th Ave.), New York, NY 10010  
Info: [www.nyccocogallery.com](http://www.nyccocogallery.com) TEL: 212-362-1349



April 9-15

In: Tea in Tokaido: Flower and Vine  
See a Japanese Pottery, Plaza Flowers

Handmade Japanese pottery and glassware store on the Upper East Side, Seta Japanese Pottery presents the in-store exhibition of Flower and Vine, in collaboration with the flower shop, Plaza Flowers. This exhibition unfolds how to arrange flowers in Japanese vases. Opening reception is on Apr. 9th from 4pm to 6pm.

Location: Seta Japanese Pottery/550 Lexington Ave., New York, NY 10017; Plaza Flowers/144 Lexington Ave., New York, NY 10017  
Info: [www.seta.com](http://www.seta.com) TEL: 212-757-2713



Through May-3

Design for Pleasure: The World of Ido Japan in Prints and Paintings, 1600-1900

Joan & Michael Ltd.

Joan & Michael Ltd. presents an exhibition of masterworks of woodblock prints. It features a wide range of prints and paintings that demonstrate the variety and dynamism that established the Ukiyoko School as a dominant creative force in the nineteenth century. The exhibition runs concurrently with Design for Pleasure: The World of Ido Japan in Prints and Paintings, 1600-1900 at the Asia Society and Ukiyoko: Masters of the Japanese Print, 1770-1900 at the Brooklyn Museum.

Location: 29 E. 57th St., 4th Fl. (bet. Madison & Park Ave.) New York, NY 10022 TEL: 212-759-4831

Through May-5

Fifty-Three Stations of the Tokaido Road - A Haunted Journey Down a Classic Ukiyo-e. Featuring Goto Goro no Kitaro

Japan Information & Cultural Center

"Fifty-Three Stations of the Tokaido Road" is an exhibition of works by famed ukiyo artist Singens Masaki. It displays unique collaboration of Japanese traditional fine arts and pop arts. Mr. Masaki is the creator of the celebrated ukiyo, Goto Goro no Kitaro. First published in 1950, the book series has been for almost 50 years. Inspiring the artist for his entire life, Mr. Masaki recreated the famous Fifty-Three Stations

of the Tokaido Road series of Ukiyo a journey by Hiroshige Utagawa. Mr. Masaki added his own ghostly face to the celebrated images in place of humans. He inserted its own characters from Goto Goro no Kitaro. The result is a humorous and frightening journey down a classic highway. Location: Japan Information & Culture Center, Embassy of Japan 2-1-10 Jiyu Gakuin Bldg., 4th Washington DC 20544  
Info: [www.jicc-japan.org/ja/](http://www.jicc-japan.org/ja/) TEL: 202-239-4749

Through May-14

Design for Pleasure: The World of Ido Japan in Prints and Paintings, 1600-1900

Asia Society

From literary paintings of the pleasure quarters to Hiroshige's scenic "Great Wave," "Design for Pleasure" presents a focused examination of the period's fascinating networks of art, literature, and fashion, providing that the artists and the publishers and patrons who engaged them not only mirrored the tastes of their energetic times, they created a new living culture and legacy.

Location: 725 Park Ave., New York 10022

Info: [www.asiasociety.org](http://www.asiasociety.org) TEL: 212-687-4261

Through June-15

The Genius of Japanese Lacquer: Masterworks by Shibata Zeshin

Japan Society



© Allen Anderson  
Illustration of Art

Shibata Zeshin (1867-1919) is today's greatest lacquer artist, recognized worldwide for his exquisitely detailed lacquered boxes, panels, sword mounts and other objects as well as scrolls painted in both ink and lacquer. With The Genius of Japanese Lacquer: Masterworks by Shibata Zeshin, Japan Society presents the first collection of the artist's works ever assembled outside of Japan.

Location: 233 E. 46th St. (bet. 3rd Ave.), New York, NY 10017

Info: [www.japanesecity.org](http://www.japanesecity.org)

## Performance

March 29th and 30th

Spring Dance Performance in 2008

Sueki Ichinohe Dance Company

Sueki Ichinohe Dance Company will hold a creative program, bridging the two cultures of Japan and America. They will have two premier performances and three other performances. Ms. Ichinohe's new work is inspired by culture of native American and Japanese indigenous people. Also she will also perform "Incense," which is choreographed by an American modern dance pioneer whereas the American guest dancer will perform Ichinohe's work "Willow Tree."

**Location:** The Alley Stage Theater (The Allen Hall) Center for the Arts  
405 W. 33rd St. (at 3rd Ave), New York, NY 10019  
TEL: 312-3285323

**Time:** 7:30pm on the 29th / 8pm on the 30th. For \$20, \$10 for seniors and children under 12, \$10 for groups of over 10 people.

April 4-10

"After the Rain" based on short stories by Ryunosuke Akutagawa

Yara Arts Group

"After the Rain" is created, directed and designed by Wataru Ueno as a theatrical collage of Akutagawa's short stories. It features original Japanese costumes, and folk songs as well as contemporary live music and projection images, dance and shadow puppets. Three stories by Akutagawa form the core of the production: "Rashomon," "Magic," and "Infernoes." Although these stories take place in various times, places and worlds, the production weaves them into one event's somewhat surrealistic journey, starting at Kyoto's Rashomon Gate during a famous 1603 Japan year.

**Location:** Little Italy E.T.C. (in E.T. Theater)  
341 E. 4th St. (at 2nd Ave) New York, NY 10002  
Info: [www.littlecity.org](http://www.littlecity.org) TEL: 312-451-0750

April 13

Tokyo Spring Quarter in Music at Withwood

Takeshi Center for the Performing Arts

Critically acclaimed Tokyo Spring Quarter appears in Takeshi Center for the Performing Arts Music, featuring painted Caroline Stoeninger. Founded more than 30 years ago, Tokyo Spring Quarter presents more than 180 concerts a year and has performed all over the world. The members use Martin Roaders, violas, Golem horns, waltz, kazukiho horns, waltz and Olive Greenhorn's office.

**Location:** L.W. Post Campus, Long Island University 570 Northern Blvd., Roseland, NY 11460  
Info: [luc.edu](http://luc.edu) or TEL: 516-299-2000

Lecture/Forum/  
Film/Festival

March 22, April 4 and 17

Gamblers, Gangsters, and Other Yakuza Heroes: The Japanese Yakuza Movie

Asia Society

Gamblers and mob people, both often portrayed by James Cagney, Chow Yun-Fat, Tinseltown Roy or Tinseltown Keanu. So to see them. In 1960s Japan, millions of fans made yakuza movies some of the biggest box office hits of the period. Gangsters, gamblers, hoodlums, and cops lit up the screen to create the Golden Age of Japanese yakuza film. Curated by Ken Berron (who will introduce each film), "Gamblers, Gangsters, and Other Anti-Heroes" features classic film clips from the late 1960s to early 1990s.

**"Yakuza Heroes: Masafusa Shibusawa Peony Gambler"** (Kurosawa, 1963)

**"Yakuza Heroes: Tetsuya Iwano" (Saito, 1963)**

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## Event Feature

## Takashi Murakami: Blurring the Lines of Art and Pop Culture "Murakami"

April 5 - July 13, 2008

Brooklyn Museum

200 Eastern Parkway, Brooklyn, NY 11225

Info: [www.brooklynmuseum.org](http://www.brooklynmuseum.org) TEL: 718-623-7000

More than an artist, Takashi Murakami merges fine art, design, animation, and fashion with pop culture, and has created a body of work incomparable to most other artists. This is the reason that the Brooklyn Museum will feature the show Murakami. Mainly focusing on his earlier work from 1992 to 2000, the exhibit will exhibit the many facets of his art as Murakami himself because art, viewing the commercial world of branding.

Blurring the boundaries between low and high art, Murakami created sculptures called "Superflat," which took characters from anime and manga and other forms of Japanese consumer culture and turned them into artworks. At this exhibit we expect to see several of these pieces on display along with his sculpture

work that evokes around anime as well. Also an display for the characters he created for his work "DOG in the Strange Forest." As a working artist drawing from the pop culture and art from his homes in Japan and New York, this Murakami exhibition takes a look into the mind of one of the most highly acclaimed contemporary artists today. As more than 100 of his works through the various mediums of media he has taken are on display. On view from April 5 through July 13, this is the first stop in the U.S. for this exhibition before heading over to Germany.



Takashi Murakami

New York City 2008

Acrylic on canvas (displayed on board)

Art: 100 x 100 cm (39 3/8 x 39 3/8 in.)

Collection of Art &amp; Sight and Motion Agency

Co-located at Tokyo Museum Gallery, Tokyo

©2008 Takashi Murakami/Gallery K&amp;H Co. Ltd. All Rights Reserved

March 11, April 1 and 15

Film series: OUT OF THE ASHES: Early Postwar Japanese Cinema

The Weather (East Asian Institute at Columbia University) in conjunction with the Donald Greene Center of Japanese Culture

Curated by Linda Rong, this film series focuses on works of filmmakers who turned to the black realities of the post war to explore their names and identity colored in Japan's golden age of film.

**"Doctor's Day Off"** (Shirayama, 1952)

Mar 11, 1pm-5pm

**"Fu-San"** (Ozu, 1953)

Apr 15, 1pm-5pm

**"Black River"** (Ozu, 1953)

Apr 15, 1pm-5pm

**Location:** *Midway Cinema, 4114 Corner Hill, Columbia University 10468-5610*

**Info:** <http://www.midway.edu/ta/taevents/CosplayKata.html>  
*For tickets or for a change, but registration is required! Visit [cosplaykata.midway.edu/ta.html](http://cosplaykata.midway.edu/ta.html)*

#### April 4

**Gloss Johnny: Looks Like a Beast** (Glossy vs. Jaws — page 90; pg. 91 inside)

##### Japan Society

Inspired by Federico Fellini's *La Strada* and misbegotten departures from the *Midnight Cowboy* norm, *Gloss Johnny* stars Shobu as a bankrupt tour whose mission in life is to make money out of a struggling rider (Olivia) and become rich as a result. Before he can achieve this, he becomes the unwilling owner of a porn-themed, single-wheeled prosthetic (Mokkawa) on the run from his pimp.

**Location:** 222 E. 4th St. (for 1st & 2nd Ave.), New York, NY 10007  
**Info:** [www.japansociety.org](http://www.japansociety.org)

#### April 7

**Play Reading Series — Contemporary Japanese Plays in English Translation** (Focus: *Reich* by Kazuo Sandaokuchi)

##### Japan Society

A doublet dinner in the South Seas. A pair of twin sisters, their blood siblings, two friends who plot the murder of one of the heirs, and a 5 million yen profit motivate the history and violence that make us the subject of *Reich*, a dark comedy/horror/coming-of-age play by Japanese playwright Kazuo Sandaokuchi, another 1999 winner of the prestigious Kishida Kure Prize. The reading will be followed by a discussion with the author.

**Location:** 222 E. 4th St. (for 1st & 2nd Ave.), New York, NY 10007  
**Info:** [www.japansociety.org](http://www.japansociety.org)

#### April 7-13

**CAMPAIGN (DEMOCRACY)** A Documentary by Kenjiro Soda, Makiya

Can a candidate with no political experience and no chance win an election if he is backed by the political giant Prime Minister Koizumi and his Liberal Democratic Party? The hit of 2007 Berlin Film Festival, this drama about documentary-dovely follows a heated election campaign in Kawasaki, Japan, meeting the true nature of "democracy." CAMPAIGN has been noted to about 25 film festivals around the globe and has been broadcasted about 200 countries on BBC, ABC13, CBS, NBC, etc. It was theatrically released in about 25 cities across Japan. Its 52 minute version will



be broadcast nationally on PBS as a part of POV series this summer.

**April 7, 7pm (30th Ave.)** Koshiba (Sala)

**April 9, 6pm-10:30pm, April 11, 3pm, April 12, 3pm, April 13, 3pm**

**Location:** Midway of Star 2 Theatre 51 W. 52 St., New York, NY 10019  
**Info:** [www.midway.org](http://www.midway.org)

#### April 8

**Introductory Workshop with Master Chikuo Chikuda Institute**

The Introductory Workshop is a good chance to learn about Chikudokuchi: a teach mobility developed by international teacher Chikuo, and based on 18 years' energy-based tech. requires that heat and rigors. Studying Chikudokuchi strengthens your body, improves your health, makes you more flexible, and offers a deeper understanding of your self.

**Location:** 167 W. 25th St. (for 1st & 2nd Ave.), New York, NY 10007  
**Info:** [www.midway.org/infocenterchikuo](http://www.midway.org/infocenterchikuo)  
**RS. 1-800-679-6797 for 200 tickets (4th Japanese spring cards)**

#### April 9

**DISCUSSION: TANJIM From Edo to Meiji: The Case of Shubuta Zashin**

##### Japan Society

In recent years, intellectual, social and art historians have increasingly traced the centuries that exist between the closing decades of the Edo period and the beginning of the Meiji era. This session, which commences strongly with native, "barbaric break," readings of 19th-century Japan, is confirmed by the career of Shubuta Zashin, who developed most of his technical innovations more than 30 years before the Meiji Restoration. This panel discussion brings together James L. McClain, Professor and Chair of History at Brown University and Thomas J. Rimer, Professor Emeritus of Japanese Literature, Theatre, and Art, University of Pittsburgh, for an in-depth look at a key moment in Japanese history. Joe Little, Director, Japan Society Gallery will moderate. Followed by a reception.

**Location:** 222 E. 4th St. (for 1st & 2nd Ave.), New York, NY 10007  
**Info:** [www.japansociety.org](http://www.japansociety.org)

#### April 12

**Let's Learn and Demonstration "The Art of Japanese Tea" and "Green Tea 101"**

##### TelluNY

Japanese tea specialty store, TelluNY (569 Lexington Ave., New York, NY 10022) participates in the 1st Annual Coffee & Tea Festival and gives 2 sessions of lecture & demonstration. During the sessions, the Tea Master, Yoshihiko Taki (1st generation Taki family and a certified Japanese Tea) will go through comprehensive demonstration encompassing fine tea preparation, treatment of tea leaves, proper tools and accessories, and fun ways to enjoy traditional tea.

**Location:** 5th Ave. 5th & 6th St. (for 1st & 2nd Ave.)

**Info:** [www.tellunyc.com](http://www.tellunyc.com)

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#### April 12 and 13

**The 2nd Annual Coffee & Tea Festival**

This event will bring coffee, tea and confectionery vendors together and introduce them to enthusiasts. It includes coffee and tea sampling, lectures, demos, Japanese Tea Ceremony demonstrations, Ichioka Lounge with music & entertainment. 50% off regular admission with promo code: CHOPSTICKS.

**Location:** Midway Festival Pavilion

**125 W. 36th St. (for 1st & 2nd Ave.), New York, NY 10007**

**Info:** [www.midwayfestival.com](http://www.midwayfestival.com)

#### April 15

**Cooking Demonstration and Tasting of "The Flax Culture" Menu at Whole Foods Market Bowery House Foods**

Celebrating a National Soy Month, James Beard Award-winning author, Chef Peter Berley, introduces flaxseed recipes whose main ingredients can be switched from meat to vegetarian Tofu, or vice versa. Chef Berley gives a lecture as well as holding a cooking demonstration. The participants can taste the foods just cooked. The menu includes Tofu in Lemon, Soy, White Wine, and Butter Sauce, Roasted Ginger Tofu with Sesu, and Phyllo Pastry with Tofu. Seats are limited to 25 people. Reserve your space on-line registration.

**Location:** Whole Foods Market Bowery

**125 East Houston St. (for 1st & 2nd Ave.), New York, NY 10002**

**Time:** 4pm-6pm. Fee: \$25

**Info:** [http://www.wholefoodsmarket.com/ny/ny/wholefoodsNY02\\_02.html](http://www.wholefoodsmarket.com/ny/ny/wholefoodsNY02_02.html)



#### April 18-22

**New York Comic Con**



New York Comic Con is the biggest popular culture event in the East Coast. During the event, top entertainment industry leaders showcase the latest and the greatest in comics, graphic novels, manga, anime, video games, toys, movies, television, and more. Japanese pop star T.M. Revolution will have a special performance on Apr. 19. Searched article on page 23.

**Location:** Jacob K. Javits Convention Center 305 W. 30th St., New York, NY 10001  
**Info:** [www.nycomiccon.com](http://www.nycomiccon.com)

#### May 2

**Playwrights (Audience)**

##### Japan Society

In director Hideo's yakuzas film, *Gojyoshi* plays Taki, a hoodlum who becomes involved with an octopus (Jaeger)

gang leeches trying to go straight. Yip soon takes up with a hot springs geisha, the lover of a local boss, whose gang is facing stiff competition from an outside rival in Nagasaki. Kobayashi shines as the charismatic antihero, who warns, "Middle for all be swapper and shifter." His character purgifies the even better police heroes in Gaji Fukusaku's low-life film of 1970s Yaguchi's road of *Mobster* (2012).

Location: 227 E. 47th St. (bet. 1st & 2nd Ave.) New York, NY 10017  
Info: [www.supermarkets.org](http://www.supermarkets.org)



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**Applika**  
Dive, Flower Arrangement, Schools Anniversary  
Celebrations

**Barbours International, Sogorea School**  
Lapeona: Kōkoma (Flower arrangement school) Sogorea School was founded in 1937 and this year they celebrate their 80th anniversary. Barbours International NY Chapter NY was founded in 1952 and this year is their 50th anniversary. The two organizations have worked closely and they will celebrate occasions events together. The centerpiece of this unique occasion is a Lapeona and Kōkoma Demonstration by Instructor Barbara Armit. Mr. Tōkyoku Gita from Sogorea School Japan. Admission reservations required (First come first served) \$50, \$10, \$17 and \$100 (ages 9-15)  
**Location: Columbia University's Alfred Lerner Hall (3705 Broadway New York, NY 10024)**  
Email: info@barboursny.org TEL: 212.224-1017 /Reservations Required or 212-466-0156 (Susan Spink)

**April 26**  
**Learning Japanese Culture While Enjoying Afternoon Tea**  
**Savory**  
 Gastric specializing in Japanese sweets with a modern twist, hosts an afternoon tea event, featuring "savory," a Japanese twist on apple. Chieri/Michiko of So-Ja's will present how to use tsukage for making animal darts. The afternoon tea is served with snacks like sandwiches, canapés and desserts with your choice of imported Japanese tea. Each guest receives a bonus to take home.  
 Fee: \$25 per person  
 Location: 424 4th Ave., 2nd fl. #201 New York, NY 10019  
 Tel: 212-432-4422, [info@tsukage.com](mailto:info@tsukage.com), [www.so-ja.com](http://www.so-ja.com)

**April 21**  
Celebrating Chrysanthemum (Chrysanthemum) Blossom Viewing  
Sake Tasting night in Spring  
**Sakagura**  
Spring has just come and cherry blossoms are about to bloom. Celebrating the exhilarating "Chrysanthemum" season, Sakagura is hosting a night with 50 kinds of sake. Each person can enjoy different kinds of spring sake with appetizers. Seating is limited and reservations are necessary.

ISBN 0-7656-1000-0  
 www.elsevier.com TEL: 01203-32323  
 Fax: 01203-32389. Email: Elsevier@elsevier.com

**April 28**  
Shochu Flying Dinner  
**Kyoto**  
True shochu is Japanese distilled liquor made from other cereal ingredients such as white-rice, malted rice, yam, sugar cane, barley, and chestnuts. Kyotola presents a special shochu dinner event. This features 6 different types of shochu and a two-course dinner & dessert. Cocktail reception precedes the dinner.  
For \$60 per person (includes food, cocktail, and shochu)  
Reserve: 753 5th Ave, (near 42nd & 49th Sts) New York, NY 10017  
Tel: 212-696-6827  
www.kyotola.com

## Events

**April 19th**  
 Introduction to the Shinto Shrine, Open House of International Shinto Foundation  
**International Shinto Foundation (ISF)**  
 Shinto is the Japanese religion from ancient times, which is based on the idea of religious spirit with nature and ancestor worship. The New York branch of International Shinto Foundation hosts a one-day Open House in Washington D. C. Features lectures about Shinto by Prof. Makoto Uchiyama, followed by Eugene Dennis, Japanese Flower Arrangement, Martial Arts, and Tea Ceremony. ISF will participate in the 46th Annual Sakura Matsuri on April 20th. For details of Sakura Matsuri, go to [www.sakuramatsuri.org](http://www.sakuramatsuri.org).  
 Location: Hunter College Campus (Free Admission)  
 1345 66th Street, 6th Fl. NYC, Manhattan, NY 10021  
[www.isf-usa.org](http://www.isf-usa.org) Tel: 212-333-9160



**April 12**  
 Temuque Introduction in Sakana Museum of Washington, DC  
 Wahoo Temuque New York Art  
 "Temuque" is a Japanese traditional cotton towel with many uses. Wahoo, a specialized Temuque store, in New York will be at the Japanese Street Festival, Grace Market, etc.

## Happenings

**Relax and Revere Your Scarp by Shasta Head Spa**  
**Solara Wine**  
 Solara Wine offers Shasta Head Spa (scarp massage) at \$30 (reg. \$50) during April. Shasta Head Spa allows you to relax, burn your stress, and help blood circulation as well as helping lose fat.  
**Location:** 78 Rockefeller Plaza Grounds, New York, NY 10020  
 NY 175.644.6444

**Albion's Marketplace**  
Albion's Marketplace in Edgewater, NJ, plans to host three local events in April: "Strawberry Fair" (May 18-19, 7-9 offers over 200 different kinds of strawberry varieties. Those days in between April 11 and 18, *Micheline Stoklosa* presents cooking demonstrations of Japanese style bento (lunch bowl) such as *conpoy* and *onigirushi*. Bento and major ingredients for bento from *Micheline Stoklosa* are sold at the demonstration site. Also, celebrating "Children's Day" (May 5th in Japan), *Micheline Stoklosa* gives away from April 25 to May 5, offering as many as 50 awards from *Gilco* to

**Spring New-Start on Apple's New Location**  
**Apple**  
The nation's largest computer company, Apple, has announced



to a new location. The specialty of Apple is sculpting your body by finding the correct angles. Thorough consultation and a variety of collections allow you to create a new self. Bring this article or Apple ad on page 13, and enjoy \$5 off with more than \$50 purchase. (Other restrictions may apply.)

**Location:** 60 Madison Ave.

**Res:** 212-694-5636. **New York, NY:** 212-694-2223



**Day Time** is the Most Reasonable Karaoke Tune

**Karaoke-Dant**

Popular Japanese karaoke bar in Midtown, Karaoke Dant 35-mid Karaoke Dant 48 is offering a special service, "Karaoke Meritton." From show opening to 11pm, customers can enjoy many songs as they want at a flat rate. Same songs 3pm on Mon through Fri and 1pm on Sat, and Sun.

**Location:** Barcade Bar 25 (32nd St.) New York, NY 10001

**Res:** 445-0526/0523

**Location:** Bar 48 (39th St.) New York, NY 10017

**Res:** 212-333-0000

**Info:** www.karaoke-dant.com



**Open Pandora's Box and Get Gift a Gift Certificate**

**Nippon New York**

Japanese restaurant known for its unique presentation and service. Nippon New York is offering a fun giveaway to customers who order Pandoras Box (\$175), a premium style restaurant. Break the plate and look into the stove if you find a piece of carrot in the stove you will get a \$20 gift certificate.

**Location:** 25 Madison St. (East 34th St.) New York, NY

**Res:** 212-254-8300



**Two Toes That Immerse You in Japanese Otaku Culture**

**Pop Japan Travel**

The premiere provider of pop-culture-themed tours of Japan. Pop Japan Travel presents two anime tours, which dig into Japanese subculture. "Fujiko's Paradise Tour" (Apr 19-20) features "Fox" (young homosexual world)

related fans and events, including meeting with Fox characters. "Barcade Bath-tub Tour" (Apr 11-12) focuses on "Gothic Lolita," featuring some of the best of the "Gothic Lolita" fashion and Shogun. During the tour, visitors can enjoy cherry blossom blooming in Tokyo. **Info:** www.popjapantravel.com (Email: Popjapantravel@aol.com) 1-888-497-2900 (NYC)

**Get Abanya Original Beer Tumbler**

**Abanya Kinsokoro**

Authentic Japanese restaurant (Asian style charcoal grill restaurant). Abanya Kinsokoro offers free original beer tumbler exclusively for 20 Chopticks New York readers when ordering Abanya Nix Rice (\$45, minimum order 2). The campaign finishes in the pre-dinner hour. Don't forget to present Chopticks New York to receive this special offer.



**Location:** 237E 4th St. (East 2nd St.) New York, NY 10003

**Res:** 212-694-6434

**Arch-based performances and discussions with book author**

**Kinokuniya Bookstore**

Kinokuniya plans to host several cultural events during April. On Apr. 5, the 1-rock band, "Revolver (in the)" will appear in "Clock Against Consumerism," where they present a CD and merchandise, J-pop star, TM Revolution, might visit Kinokuniya for an FM Tokyo interview appearance during his stay in New York while performing at New York Comic Con (Apr. 18-20). On Apr. 20, (Sunday) Dinner author of "Madame Sadeghian: The Goddess Who Bewitched The West," will talk about and sign copies of her new, upcoming book "The Last Concubine."

**2012 Avenue of American Bar 404 E 4th St. New York, NY 10002**

**Res:** 212-694-6700 www.kinokuniya.com



## Specialty Foods from Ishikawa Prefecture Shook New York

Two memorable food events, which introduced local dishes from Ishikawa Prefecture, were held in New York in February. The events were organized by the Gohari Society whose mission is to promote Japanese culinary culture. Located in the Middle Western part of Japan and being Japan Sea, Ishikawa Prefecture boasts of its distinctive culinary culture. As well as high quality rice, sake, and seafood, Ishikawa has unique food ingredients such as aburahi (fish sauce), Ishikawajirushi (wheat), kamaboko (cucumber), etc. The chef team led by Shirohiko Takagi, presented unforgettable dishes by using local ingredients, and they were superb culinary gems, including Mr. & Mrs. Otagi. Chef Michael Bonanno from Union Square Cafe, Chef

Joan Georges Nong-Georges from Jean Georges, Chef Eric Ripert from Le Bernardin, to name a few. In the banquet at Ambassador's House, Ed-Will style French dinner was served while the event at Sabaguro featured a 10-course dinner. The same menu served at Sabaguro is still on the menu until the end of March. Don't miss a chance to try delicacies from Ishikawa.



## Grand Opening Ceremony of Kinokuniya Bookstore

Kinokuniya Bookstore New York has been one of the epicenters of Japanese culture since its opening in 1981. The recent relocation to 41st Street & 6th Avenue allowed it to enter a new phase with more space and collections. Celebrating this grand opening, they hosted a ceremony with numerous guests from inside and outside the U.S. on March 28th. Mr. Shiro Matsubara, Chairman & CEO of Kinokuniya Group, expressed his gratitude to the customers for loyal and continuing support, prior to "Kagumaboko," the book-breaking ceremony.





# SEAFOOD DISHES IN HARMONY

The basics of Japanese cuisine are to use seasonal ingredients and to maximize the natural flavor of each ingredient. And each ingredient shouldn't kill other ingredients either. **Azuma Foods'** fresh seafood materials not only bring up fresh flavor of seafood but also get along with other ingredients and dress up each dish.



Mr. Eiji Takase's eyes always see Azuma Foods' seafood ingredients made out.

His cooking maximizes everything on the plate: Quality of food, freshness, visual beauty, flavor and taste. In order to put everything together for the best quality, he is always precise about the level of flavor and taste from each ingredient. Using Azuma Foods' products that provide not only the freshness, but also visual beauty of each ingredient, Mr. Takase's insight compiles the right ingredients for the excellent seafood.

With over 20 years in the culinary industry in the U.S. after his apprenticeship in Japan, his intuition picks best matches to the superior Azuma Foods' seafood for the greatest harmony with vegetables and sauces. He also applies good flavors of different cuisines to his basic style, Japanese. Maintaining the natural flavors, he cooks Azuma Foods' baby octopuses with South American red potatoes and sautéed with the Peruvian ají panca (red chili) sauce. The sauce is usually very strong however, even at the first bite, you taste everything on the plate at the same level – the octopus, potatoes, the sauce and even the chive sprinkles.

Among countless restaurants in Midtown Manhattan, **Omido Restaurant** opened its door in August 2007. Despite the Shinto curse Omido, meaning a Shinto shrine, the food is not conventional. The very experienced and entrepreneurial owner chef Mr. Eiji Takase has countless ideas of non-sushi dishes that delight his Japanese food loving customers with the highest quality of food.

His cooking maximizes everything on the plate: Quality of food, freshness, visual beauty, flavor and taste. In order to put everything together for the best quality, he is always precise about the level of flavor and taste from each ingredient. Using Azuma Foods' products that provide not only the freshness, but also visual beauty of each ingredient, Mr. Takase's insight compiles the right ingredients for the excellent seafood.



Mr. Takase adds tartar sauce and truffle oil to Azuma Foods' waste welcome on help for the to color salmon fish color with tuna, sea bream and Azuma Foods' salmon associated with Azuma Foods' original (Golden Tofu)!

Just like the interior of Omido Restaurant with a comfortable mixture of the traditional Shinto component and modern hip tastes, Mr. Takase serves the perfectly assorted dishes with very balanced ingredient choices. Azuma Foods' seafood harmonizes all the ingredients on the plate with its superb quality.

Omido is his seventh restaurant after several years of experience in many other successful restaurants. In New York City, where "the people have the best knowledge and sense for good food," as he says, his creativity and the professional spirit explode with the superior cooking ingredients. As the crucial element for Japanese cooking, his signature cooking style, Azuma Foods proudly supplies the best seafood products with their special processing methods to keep the freshness until it is served to customers.

**Omido Restaurant** is located at 1695 Broadway (West 53rd Street)  
Phone: 212-247-8110



Expand your cooking and presentation horizon!

Learn how to cook and use their education service  
Azuma Foods can in all their local sales representatives  
in the United States at (202) 372-1112

**Azuma Foods International Inc., USA**

1008 15th Avenue SW, Suite 100, San Francisco, CA 94115



Azuma Foods' smoked salmon harmonizes with various Japanese ginger, red radish, carrots and jalapeños



Azuma Foods' special M.A.S. flavoring method, the salmon is best when served topped with citrus rice dressing.



Baby octopus is served at Azuma Foods' quality, accompanied by Chilean red potatoes cooked with ají panca



## CAN YOU HAVE AN IMPACT BY MAKING NONE AT ALL?

### WHY NOT?

These are the kinds of challenges that motivate us at Toyota. This one was the inspiration for our zero emissions vision, not to mention our drive towards zero waste in all of our plants. Our goals may seem lofty but we've made significant progress. Like the fact that over one million Toyota and Lexus hybrids around the world have kept billions of pounds of CO<sub>2</sub> out of the atmosphere. And as we make bigger leaps across all of our technologies, our impact on the environment will become even smaller. To learn more, visit [toyota.com/whynot](http://toyota.com/whynot)

**TOYOTA**  
moving forward

